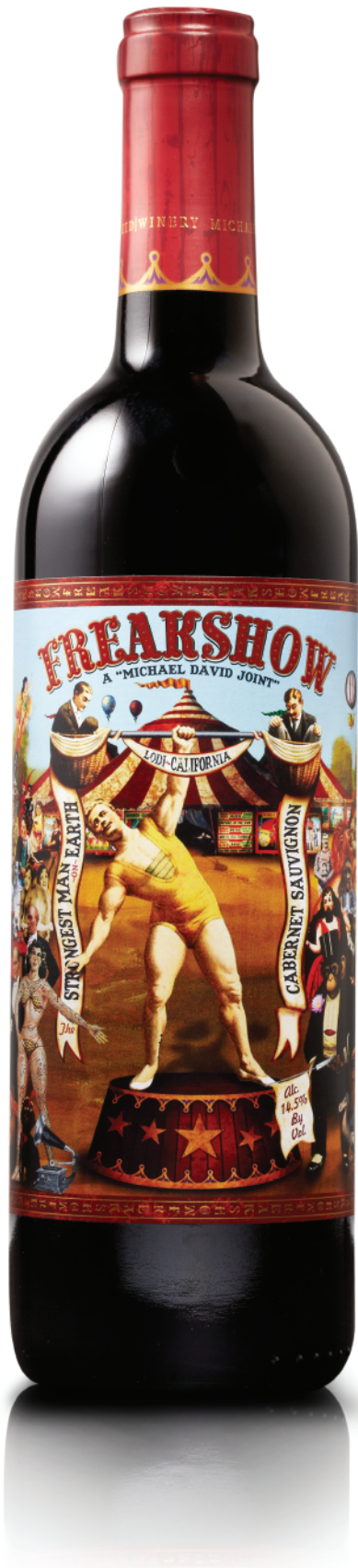


MICHAEL DAVID

EST. | WINERY | 1984



Freakshow Cabernet Sauvignon

2015 | Lodi Appellation

TASTING NOTES

Quickly becoming one of Michael David's most sought-after wines, this brute of a Cab is midnight in color and medium in body. A myriad of French oak influenced aromas fill your glass, accompanied by toasted hazelnuts and blackberry cobbler. Flavors of ripe Mission figs and hints of clove and cinnamon give way to velvety tannins, balanced acidity and dark ripe fruits.

HISTORY

Known for taking the road less traveled, Michael David Winery has always stood apart from the crowd. Whether it be their outlandish brands and packaging or their quirky personalities, Michael and David are definitely on a stage of their own and this wine showcases just that. The fruit for this wine comes from the original "super freak" himself, Michael Phillips' Cabernet Sauvignon vineyard located only a medicine balls toss away from the winery.

GROWING CONDITIONS

Unusually low rainfall in late winter and early spring delivered California a much drier growing season in 2015. This, along with a lower than average yield in the vineyard, allowed vines to produce a smaller amount of high quality fruit with great concentration, beautiful skin color and balance.

Technical Data:

T.A.: 0.62g/100ml

pH: 3.61

Alc.: 14.5%

Composition:

Cabernet Sauvignon with
a touch of Petite Sirah

Time in barrel:

15 months French oak