



VARIETAL CONTENT

86% Cabernet Sauvignon
10% Petite Sirah
2% Malbec
2% Petit Verdot

APPELLATION

SONOMA COUNTY

ALCOHOL CONTENT

14.2%

TITRATABLE ACIDITY

0.57 g/ 100ml

PH

3.82

★
REPUBLIC OF CALIFORNIA
FOREVER ENDURING

BEAR FLAG®

Inspired by the brave souls of the Bear Flag Revolt, we celebrate the kindred spirits who stand their ground, have the good taste to dream big and never waste a drop. Bear Flag Wine embodies the intrepid, rebellious and independent spirit of California, where anything is possible. Winemaker, and Sonoma County native, Aaron Plotter harnesses the wild, untamed Zinfandel vines the region is known for and crafts a bold wine, full of unrelenting flavor. At Bear Flag Wines, we raise our glass to anyone with a brave, enduring spirit who dares to pave their own path.

TASTING NOTES

The 2016 vintage season came early in Sonoma County, with an early budbreak and unusually cool summer that allowed more hang time. In addition to being incredibly patient, we cut shoots on specific hillside blocks in late fall to impart a signature style of ripeness via desiccation. The result is a palate-filling roundness, richness and sweet viscosity that makes this Cabernet Sauvignon truly unique.

Vineyard Origin: Barrelli Creek Ranch 58%, Frei Ranch 22% and 5% Stefani Vineyard and 15% from our Dry Creek friends and neighbors' vineyards

ABOUT THE WINE:

This blend of bold California Reds melds together into deep layers of flavor. Notes of ripe plum, boysenberry jam and crème de cassis. Hints of graham cracker, milk chocolate and candied orange zest. Plush mouthfeel and lasting finish.

THE HARVEST

In 2016, we sourced our fruit from select, premier vineyards within Sonoma County. When blended, each terroir adds a unique layer of flavor and creates a memorable style. The 2016 vintage season was early in Sonoma County, producing typical yields of exceptional quality fruit. The season began with ample winter rain, warm spring temperatures, and an early summer. Throughout the growing season, we saw cool nights to balance the warm days, which allowed the grapes to ripen evenly and produce small berries in excellent condition. The resulting wines are showing beautiful structure, fresh fragrance and complex fruit characteristics.

WINEMAKING NOTES

Our 2016 Sonoma County Cabernet Sauvignon vineyards yielded the unique fruit and spice nuances that we wanted to capture and express. Thus, individual lots were fermented and oak aged separately until we blended the following spring. One month before bottling a touch of Petite Sirah port, of which we craft only a few barrels, was added to drive the mouth coating depth and fullness of the wine.