

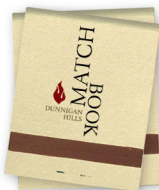
2014 MATCHBOOK
DUNNIGAN HILLS
CABERNET SAUVIGNON

BLEND:

76% Cabernet Sauvignon,
11% Petit Verdot, 7% Merlot,
6% Petite Sirah

TASTE: Herald flavors of vanilla,
boysenberry & black currants.
Hints of cigar box & tobacco emerge
as this garnet red wine spends time
in the glass. The dark fruit flavors
on the entry lead to firm tannins
on the finish.

FOOD PAIRING:
Grilled lamb, venison
or duck confit.



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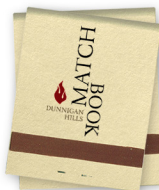
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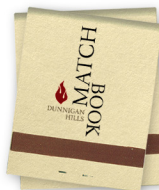
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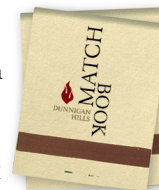
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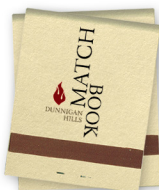
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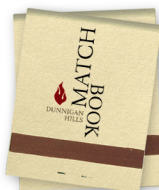
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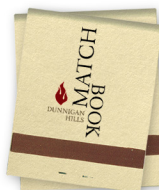
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