2019 JOSH CELLARS RESERVE FIREFIGHTERS LODI CABERNET SAUVIGNON





Brand Story

Josh Cellars is a negociant brand, so we don't own a winery or any vineyards, much like some of the world's greatest chateaux in Bordeaux & Burgundy. We do, however, work with California's best growers to build a superior wine blend. Our winemaker spent over a decade making sparkling wine at one of the world's largest and most prestigious champagne houses, where blending distinct lots is essential to making great wine. Those experiences make him uniquely qualified to source and assemble wine blends of great character and complexity, in the signature Josh Cellars style: fruit-forward and rich, with approachable tannins and a long finish.

Appellation

Lodi

Sourcing

In the northern part of California's Central Valley, Lodi is characterized by warm, dry summers and cool, moist winters. The heat of the summer allows grapes to develop full ripe fruit flavors while cooling breezes help preserve the grapes' natural acidity for structure and complexity in the finished wines.

Winemaking

Our Cabernet is picked at the peak of flavor development. The grapes are crushed and cold-soaked for 24 to 48 hours. During the 10 to 15 days of fermentation, the cap is pumped-over to enhance and guide the maceration process, maximize extraction, and allow the juice to capture the flavor, color and tannin from the grape skins. The wine then goes through malolactic conversion, softening natural acids and enhancing the mouthfeel. Balanced with 25% new French oak.

Tasting Notes/Profile

Alluring aromas of Bing cherry, coffee and brown spice with hints of chocolate. Flavors of blueberry, blackberry and toasty vanilla are prominent and layered with notes of espresso and barbequed meats.

Suggested Food Pairing

Pair this full-bodied wine with full-bodied dishes, highlight the dark berry flavors in the wine with sweet barbecue sauces or rubs, or enjoy with brisket or potato salad with bacon.

JOSEPH CARR WAYNE DONALDSON