



# 2020 CABERNET

Russian River

Cabernet Sauvignon

## **FERMENTATION:**

The grapes were destemmed and crushed directly to stainless steel for fermentation. A native fermentation began immediately. Once the native fermentation began, there were two pump overs per day until dryness. 7-day extended maceration post dryness. 13.8% Alc.

## **CELLARING:**

The wine was aged in 3 & 4 year old barrels for 17 months with no racking. The barrels were topped off once per month. No fining or blending, light filtration. 832 cases produced

## California. Wine. Everyday.

**OENO** (ee-no) is owned by Amy Atwood, owner and operator of the California based wine import and distribution company, Amy Atwood Selections. For this project, Amy sought out top quality fruit in Sonoma and a like-minded CA winemaker who crafts **OENO** wines to her specifications; start with pristine fruit, ferment with native yeasts, and vinify and age in stainless steel and neutral oak. **OENO** wines are made in Healdsburg, California.

**OENO** is the ancient Greek word for wine, as well as the name of a Goddess known for turning water into wine.

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