

# WILLIAMS-SONOMA WINE

ENTERTAINER COLLECTION

WINE | TASTING NOTES

## Ancient Oak Cellars Warnecke Ranch Cabernet Sauvignon

| VARIETAL           | YEAR | COUNTRY       | REGION                    | TYPE     | FEATURE     |
|--------------------|------|---------------|---------------------------|----------|-------------|
| Cabernet Sauvignon | 2011 | United States | Sonoma County, California | Rich Red | Sustainable |

### STORY

Of Sonoma's 15 subregions, Alexander Valley is its best-known Cabernet zone, thanks to the valley's unique combination of soils, climate and topography. The Warnecke Ranch is located in high hills along the Russian River, where the river makes a dramatic U-turn and creates a sheltered valley. It's farmed by the Warnecke family, sixth-generation Sonomans who have owned the ranch for more than a century. Those deep roots make the Warneckes a natural partner for Melissa and Ken Moholt-Siebert and their tiny wine label, Ancient Oak Cellars. Ken grew up spending summers on his grandparents' Sonoma ranch; he and Melissa gave up careers as an architect and a cellular neuroscientist, respectively, to become small-scale farmers and vintners on Ken's family property. California's cool 2011 vintage yielded bright, vibrant Cabernets that are beautifully exemplified in this bottling.

### SENSE

Black currant, plum and bell pepper scents have a leafy edge.

### SAVOR

This juicy Cabernet delivers plenty of richness to bolster its black currant, bell pepper and coffee flavors.

### SERVE

Firm, fine-grained tannins and juicy acidity make this young Cabernet a fantastic partner to well-marbled meat dishes. The wine will cut the richness of the meat, while the protein in the meat will soften the wine's tannins. Keep flavors simple, to let the wine shine: fresh herbs, vegetables, mushrooms and bacon make great accent ingredients.

Decant 2 to 4 hours and serve a little cooler than cellar temperature: refrigerate the decanted wine for 15 minutes before serving.

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