



2022 PREDATOR LODI CABERNET SAUVIGNON is an exceptional example of our commitment to sustainable growing practices. Our use of thousands of helpful ladybugs in the vineyard keeps aphids and mites at bay and helps ensure the health and vitality of the vines by eliminating the need for synthetic inputs. As in all of our Predator wines, we've found that what's good for the vine is good for the wine.

LODI, CALIFORNIA is ideally situated between the Sierra Foothills and the San Francisco Bay Delta and benefits from cool afternoon and evening breezes, producing world-renowned red varieties. The 2022 vintage can be divided into two distinct timeframes. The varietals we harvested earlier, consisting mainly of whites and early ripening reds are bright, acidic, and flavorful. The later reds endured a powerful heatwave that extracted even more intense flavors.

FOOD PAIRING: Predator Cabernet Sauvignon is a casual pour with serious flavor that pairs beautifully with short ribs and cheeseburgers. We also like it along-side grilled veggies and a savory, mushroom risotto.

WINE STYLE: You'll discover an intense, full-bodied wine with flavors of dark berries and spice. Vibrant aromas of blackberry, cherry, and dark chocolate, with subtle notes of cinnamon and toasty oak.

BLEND
100% Cabernet Sauvignon

AGING
75% French Oak
25% American Oak

ALCOHOL
13.5%

BOTTLE DIMENSIONS:
Height 11.79"
Width 3.27"

CASE DIMENSIONS:
39.5 lbs.
Height 12.50"
Length 12.55"
Width 9.45"

PALLET CONFIGURATIONS:
42" x 48"
56 cases per pallet
14 cases per layer
4 layers per pallet

