



# Susana Balbo

## Cabernet Sauvignon

### **The Philosophy**

After 21 years of winemaking, Susana Balbo has a strong sense of what she wants from her wines. Susana strives for optimal balance, with layers of complexity coming from blends she creates from individually fermented and barrel-aged varietals. The wines are never heavy or dull. Power is never the object—finesse is. She wants people who drink her wines to feel that every sip from the glass is as exciting as the first. The Susana Balbo wines are the top barrel selections from her overall production, thus quantities are limited.

### **The Details**

Vintage:	2000
Varietal Composition:	85% Cabernet Sauvignon, 7.5% Merlot, 7.5% Malbec
Vineyard Locations: (Department-District)	Lujan de Cuyo-Agrelo, San Carlos-La Consulta, Tupungato-Villa Bastias
Avg. Vineyard Elev.:	3,090 feet
Avg. Age of Vines:	35 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Oak Regimen:	11 months in 80% new French and 20% 1-year American Barriques
Fining:	None
Filtration:	None
Alcohol:	13.3%
pH:	3.58
T.A.	6.6
Total Case Production:	400 cases

### **Tasting Notes/Food Pairing Suggestions**

Garnet color with hints of purple. Medium-bodied with classic Cabernet flavors of rich red fruits and hints of milk chocolate and grilled meat. Incredible length and purity of flavor with a certain savory character that keeps you coming back for more. If Cabernet Sauvignon dreamed at night, this is what it would dream about! Pairs well with a wide range of foods from beef and pork to lamb, quail and other game birds, and cream-based sauces.

### **About the Name/Label**

The label features figurines from a silver Huarpe Indian necklace that Susana owns. The figures represent women's reproductive role as the connection between the past, present, and future. She considers her role as winemaker to be the connection between the vineyards (past), the winemaking (present), and the finished wines (future).