

PURPLE COWBOY

TRAIL BOSS CABERNET SAUVIGNON

★ THE VINEYARDS

The grapes for Purple Cowboy come primarily from Paso Robles, the largest appellation in San Luis Obispo County on California's famed Central Coast. Over the years, Paso Robles has been renowned for producing structured, deeply colored, rich Cabernet Sauvignon. The Paso Robles AVA is sometimes called Cowboy Wine Country, a reference to its historic identity as a ranching and farming area.

Daytime temperatures often top 90 °F, but in the evening the vines are cooled by fog cascading down the eastern slope of the Santa Lucia range which separates Paso from the Pacific Coast. Purple Cowboy is sourced from the eastern half of the AVA which is warmer, drier and typically produces full-bodied wines with rich fruit character, soft tannins and balanced acidity.

★ WINEMAKING

Purple Cowboy Cabernet Sauvignon was fermented in stainless steel tank at 80 °F with regular pumpovers to extract color and flavor. A portion of the blend was barrel-aged in French and American oak.

★ TASTING NOTES

Dark red with hints of purple. Aromas of ripe plum, cherry and cassis are accented with a hint of cola and vanilla. In the mouth, the flavors are of rich, ripe plums and juicy berries with cassis and slight cola and fine, polished tannins on the finish.

★ FOOD PAIRINGS

Delicious with all beef preparations including thick grilled Cowboy steaks, Tri-Tip, roasts, stews and burgers and other hearty dishes.

VINTAGE: 2008

VARIETAL COMPOSITION: 85% Cabernet Sauvignon, 9% Barbera, 3% Merlot, 1% Petite Sirah, 2% Mixed Reds

APPELLATION: Paso Robles

ALCOHOL: 13%

RS: 0.5 g/100ml

TA: 0.59 g/100ml

PH: 3.8



TASTE the LEGEND

purplecowboy.com