Coturri

Cab Sauvignon Testa

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Red
CALIFORNIA

Certified Organic by California Certified Organic Farmers since 05

Varietals
Cabernet Sauvignon

Soil

Red clay soil

Age of Vines 8 year old vines

Pairing
This is a classic Cabernet of yesteryear, that wants to be paired with an aged steak, grilled eggplant brushed with olive oil, or a decadent chocolate dessert.

Tony Coturri is a 3rd generation California winemaker, a Jazz aficionado, a motorcycle enthusiast & an outspoken advocate of natural winemaking. The Coturri winery has never & *will never* use grapes treated with pesticides, fungicides or herbicides. The story of this dynamic winery began when Enrico Coturri immigrated to America with $10 in his pocket. Upon arriving in SF he worked as a barrel cooper & helped rebuild the city after the devastating earthquake in 1906. Enrico taught his son Harry "Red" Coturri the Italian winemaking methods that he brought with him from the village of Farneta, Italy. Red founded the Coturri winery in '79 with his sons Tony & Phil. Tony has been making wine since '64, he runs the winery & is in the process of teaching his son Nic the craft.

Production: ~ 5,000 cases annually

http://coturriwinery.com/index.html

Cabernet Sauvignon Testa:
Yields: 550 cases produced on 6 acres, dry farmed by Rusty & Maria Testa, 4th generation.