



Palate Press

2011 Nadia Cabernet Sauvignon

Who: Nadia
What: Cabernet Sauvignon
Where: California, Santa Barbara County
When: 2011



Blackberries, black cherry, tobacco leaf and mint show the different components on the nose. On the palate, blackberry and tobacco leaf are dominant, mint secondary, adding chocolate on the mid-palate. Very young and raw, a bit green, this needs cellar time or an overnight in the decanter to knit together. This is a solid effort in a hard year. Drink with pepper steak. Recommended. 86.

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