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MASSA VINEYARD
2019 CABERNET SAUVIGNON
C A R M E L V A L L E Y

13.5% ALC. 750 ML. VINTED AND BOTTLED BY BREAWINES SALINAS, CA



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN WHO DRINK AND BECOME PREGNANT MAY HAVE CHILDREN WITH BIRTH DEFECTS OR ALCOHOLIC FETAL SYNDROME. (2) DRINKING ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS OR CONSUMPTION OF ALCOHOLIC BEVERAGES WHILE DRIVING OR OPERATING MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES

BREA WINES | 2019 MASSA CABERNET SAUVIGNON

VARIETAL: 100% Cabernet Sauvignon

VINEYARD: Massa Vineyard

LOCATION: Carmel Valley

ALCOHOL: 13.5%

CASES PRODUCED: 552 cases

WINEMAKER'S NOTES: The fruit is hand harvested and brought to the winery where it is destemmed and fermented in large open top fermenters by using only native yeast for fermentation. The grapes are then pressed into neutral French oak barrels to age for 16 months.

VITICULTURAL AREA: Massa Vineyard is located overlooking the Cachagua region of Carmel Valley at 1500 ft elevation. The vineyard was planted in 1968 and practices dry farming. The vines thrive growing in loamy, sandy soils. The vineyard has always practiced farming without chemicals, and became certified in 1996. They practice cover cropping, composting, and water conservation. The vineyard does not spray any pesticides, herbicides or synthetic fertilizers. Lady bugs are released to assist in keeping the vine viable and barn owl boxes are placed in the vineyard to attract raptors to help control gophers. Their compost is spread in the middle of the vineyard rows creating healthy, organic vineyard soil. Weeds are controlled by planting cover crops. We are honored to be working with this vineyard.

BREA Wines are made naturally, meaning no use of inoculated yeasts or bacteria. We use only native yeast to spark fermentation. We do not add any powdered tannins or enzymes. A minimal dose of SO2 is added 4 weeks before bottling to some wines. Produced and bottled in Salinas, CA.

>> www.breawineco.com <<