Relaxing on my porch in the hills, looking up at the stars with a cigar and a glass of Cabernet Sauvignon – that’s my Flat Top Hills moment.”

Randy Herron, Winemaker

“The Dunnigan Hills hold a special place in my memory as the landscape where my cousins and I would play hide-and-seek and explore the vineyards. Those were carefree times where we could simply be ourselves. That’s the spirit of Flat Top Hills.”

Angelina Mondavi, Consulting Winemaker

TASTING NOTES
Our rich, smooth and full-bodied Cabernet Sauvignon has deep blue and black fruit on the palate with cocoa powder and vanilla notes. Additionally, there are warm spice components, like nutmeg and cassis. The tannins are integrated and the wine ends with a long and velvety finish.

PHILOSOPHY
Made with meticulous care and attention to detail, Flat Top Hills wines highlight the best characters of the vineyards and the grape varietals. Gentle handling and natural winemaking allow the quality of the vineyards to shine, showcasing the essence of the fruit and true varietal expression.

PLACE
The rolling landscape unfolds to reveal pockets of vineyards beneath a broad expanse of sky. It’s a Mediterranean climate, with warm days and cool nights, where grapes develop robust flavors during the temperate growing season. We source over half of our grapes from our 300 planted acres of family-owned vineyards in Dunnigan Hills.

Primary Growing Regions: Yolo County, Dunnigan Hills, Monterey Coast, Central Coast, Paso Robles

FOOD PAIRING NOTES
Pair Flat Top Hills Cabernet Sauvignon with juicy red meat, like steak or chops. The firm tannins in this wine refresh the palate after each bite. Our favorites are blue cheese burgers, rosemary braised lamb shanks or filet mignon with rich balsamic glaze.

APPELLATION: CALIFORNIA
ALCOHOL: 13.5%
OAK: BLEND OF FRENCH AND AMERICAN OAK
PH: 3.74
TA: 0.62g/100ml
SERVING TEMPERATURE: 60-65°F