

# FLAT TOP HILLS

## CABERNET SAUVIGNON // CALIFORNIA // 2018

### ABOUT

**Flat Top Hills** is named after our rolling vineyards surrounded by visually stunning summits that fueled the imagination and created adventures at a young age for the fourth generation of the Mondavi family. These flat-topped hills inspire us and are at the core of our desire to satisfy your palate and stir your soul. We invite you to find your own Flat Top adventure by enjoying our stylized wines.



find your FLAT TOP moment ...



*"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:* Lodi, Dunnigan Hills, Yountville, St. Helena

### 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:** 3.63  
**TA:** 0.62g/100ml  
**SERVING TEMPERATURE:** 60-65° F