

THE ATOM

THE SCIENCE BEHIND THE WINE



cabernet sauvignon california

Ah, wine! Deceptively simple in chemistry yet infinitely complex in sensory experience. Composed of atoms yet equally composed by time. There are only 9 atoms in alcohol. The winemaking process is but 4 steps. Yet with the passage of time in both barrel and bottle, complexity is revealed. 800+ aromas to detect, 100+ unique flavors to taste. 1 perfect bottle for you. Consider the atom.

The Atom California Cabernet – truly one of nature's greatest unsolved wine mysteries. We harvest clusters at ideal ripeness & combine them at the press before a slow, meticulous fermentation. Our California Cabernet Sauvignon has aromas of plum and dark berries, with chocolate and notes of spice and pepper. On the palate, there are flavors of ripe dark fruit & red cherry. Balanced acidity and velvety plush tannins lead to an elegant and satisfying finish.

technical data

Vintage:	2021
Appellation:	California
Alcohol by Volume:	14.5%
pH:	3.96
Total Acidity:	4.8 g/L
Oak:	French & American
Color:	Deep Purple
Body:	Full
Finish:	Velvety, long & logical