

PEBBLE LANE

MONTEREY COUNTY • CALIFORNIA

Cabernet Sauvignon

Pebble Lane Wines are crafted especially for Landry's from estate-grown grapes to complement their unique cuisine for a heightened dining experience. This exclusive, cooperative process extends from sampling barrels with the winemaking team to final blending, ensuring each wine harmonizes with the distinct flavors of Landry's menus.

GROWING REGION

Monterey County is known for its long growing season, a result of the chilled marine air from the Monterey Bay that is pulled down the Salinas Valley each day. This maritime influence has a cooling effect, which allows the grapes to ripen more slowly and evenly. In fact, it can take up to four weeks longer for the Monterey appellation to reach physiological maturity than other grape-growing regions in California. Extra hang-time leads to complex wines that exhibit heightened aromatics, intense fruit flavors and full varietal expression.

VINEYARDS

The grapes for Pebble Lane wines were grown on sustainably certified estate vineyards that are meticulously farmed throughout the year. The Cabernet Sauvignon was grown in the southernmost reaches of Monterey County, where warm, sunny days are followed by very chilly nights. This significant temperature differential creates intensity and complexity in the wines.

WINEMAKING

Upon arrival to the winery, the grapes were destemmed, crushed and fermented in stainless steel tanks. After fermentation, the wine was gently pressed then aged on French, American and Hungarian oak for 12 months. Minimal intervention and carefully handling in the cellar ensures that Pebble Lane wines are fruit-driven and true to both variety and terroir.

TASTING NOTES

Aromas of plum, blackberry, mocha and smoky oak lead to rich flavors of black fruit, cassis and a hint of fresh herbs. Approachable tannins and a round, full body give this wine a structured but soft, lingering finish. Our Cabernet Sauvignon is a perfect pairing with the succulent grilled flavors of Morton's Porterhouse cut.

WINE STATS

aging French, American and Hungarian oak for 12 months
alcohol 13.5% | pH 3.67 | TA 6.1 g/L |

