



Sidekick Cabernet

The Sidekick Series from Iconic Wine represents the finest wine we could create at everyday drinking value. We work with multiple vineyard sources from around Lodi California. This allows us every year to assure we pull the best fruit for the price depending on the vintage, creating a trustworthy wine and perfect companion to you day to day adventures. Sidekick Cabernet 2017 is fermented in several stainless steel vertical fermenters. Maceration is 14 to 20 days with once a day pump over. An additional portion is produced in a rotofermenter with the wine turned three times daily until fully dry. 1/3rd is then introduced to new French oak and aged for a minimum of six months. Final blending is done a few weeks before bottling. Great care is taken to not over extract the grapes, that would result in pushing the wine into a jam or green vegetable character. Sidekick Cabernet Sauvignon is made to focus on rich body, while still maintaining bright red fruit flavors, peach and full of floral aromatics.



GRAPES TO GLASS