

5TH & BIDWELL

5th & Bidwell is the ultimate green way to drink wine.



This project includes a Chardonnay that's sourced from the central coast with complements from both the Central Valley and further up the Northern CA Coast. Our Cabernet Sauvignon comes from Lodi with accents from Paso Robles and Contra Costa. All wines are raised in Neutral Oak with a percentage of new oak on the Cabernet Sauvignon and Chardonnay to round out the fruit profile.

We have been searching for years for the right source that is sustainable, but also adds the freshness and value that we need for our new Keg Project.

5th & Bidwell represents a value that sits at about 10-15% more than a traditional bottle of wine. Our 20L kegs are the equivalent of 27 bottles of wine. No waste, no flaws, no wine bottles to throw out and no extra work.

Our vintage look is a throwback to the Speakeasy's of the 1920's. Where quality and exclusivity were of the utmost importance. We blended our wines to be a perfect complement to light fare and also as a perfect pairing for cocktail hours and aperitifs. 5th & Bidwell will only be available in our signature Key Kegs.

CABERNET SAUVIGNON



Varietal/Blend: 100% Cabernet Sauvignon

Farming: sustainable

Soil: gravel, sedimentary rock, and silt.

Vine Age: 10+ years old.

Fermentation: partially de-stemmed / temperature controlled fermentation in stainless steel. 2 punch downs daily.

Malolactic: yes

Maturation: 9 months in Neutral French oak barrels, 25 % new.

Alcohol: 13%

Fined: yes

Filtered: no

The 2015 Cabernet Sauvignon exudes a deep purple color in the glass. The nose is rich with notes of fresh basil, graphite, dark black fruits and leather. The palate is loaded with red fruit and a fresh seamless finish of spicebox and forest floor.

Country: United States

Region: Lodi, Paso Robles, Contra Costa California