

General Info**Country:** USA**Region:** California**Appellation(s):** North Coast**Producer:** Flanagan Winery**Year Founded:** 1999**Annual Production Total:****Farming:** Certified Sustainable

Eric and Kit Flanagan purchased 40 acres on the heights of Bennett Mountain in 1999, and by 2001 had planted their first grapevine together. In 2016 they expanded by acquiring a prime site just outside Healdsburg, redeveloping the vineyards, and moving production to a new winery. Today, they produce wines from some of Sonoma's most respected vineyards and their own Estate Cabernet Vineyard. Flanagan has become known for crafting outstanding wines sourced from the very best vineyards in Sonoma County and the North Coast.

The Cinghiale Cali-Cab comes from the North Coast AVA, where the vineyards are rooted in young red volcanic soils rich with obsidian. Vineyards are Certified Sustainable and follow the strict standards of the California Sustainable Winegrowers Alliance.

Aged in French Oak (medium toast, 1–3 year old barrels) and bottled unfined. It's a wine that reflects both the character of the land and dedication to thoughtful, sustainable farming. For us, this wine is a natural fit with the Small Batch Wines (curated by Carlo Huber) philosophy: delivering everyday access to high-quality wines that showcase authenticity, place, and craftsmanship without compromise.

The Wines**CaliCab, North Coast**

100% Cabernet Sauvignon (Old Wente Clone) from 30+ year old vines in alluvial loams soils. Destemmed before pressing. Fermented in 85% closed topped stainless steel and 15% open top fermenter. Aged 7 months in French Oak (medium toast, 1–3 year old barrels) and bottled unfined.