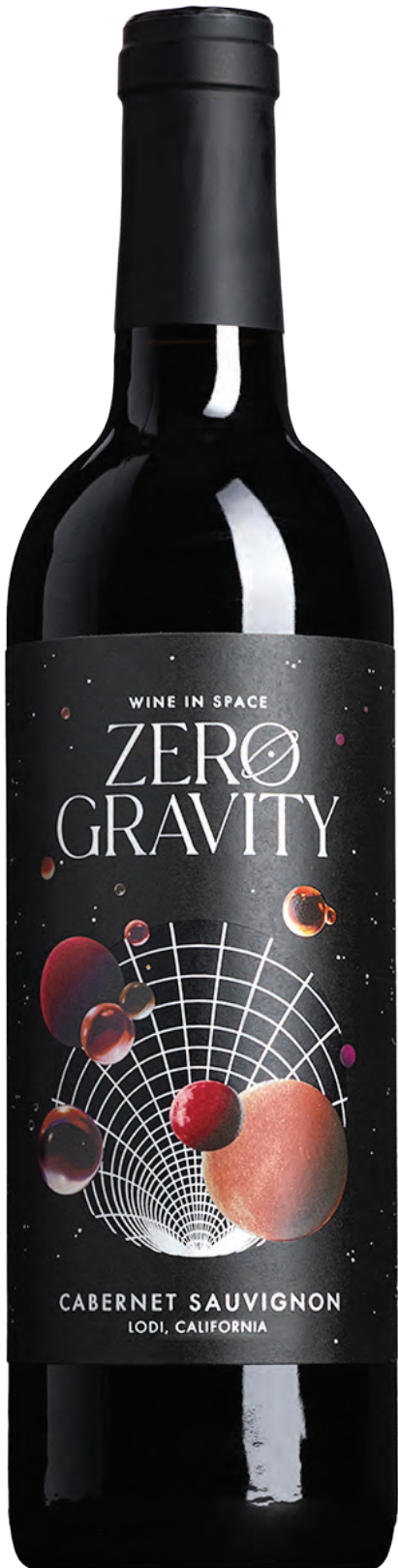




MICHAEL DAVID

EST. | WINERY | 1984



## Zero Gravity Cabernet Sauvignon

2024 | Lodi Appellation

### TASTING NOTES

Deep ruby in hue, our 2024 Zero Gravity Cabernet Sauvignon offers layered aromas of blackberry compote, caramel, cracked pepper and anise on the nose. Full bodied with velvety tannins, out of this world flavors of blueberry pie, strawberry preserves and dark chocolate are carried through by a polished finish with pleasant hints of red fruit and espresso.

### HISTORY

In February 2021, Michael David Winery sent four 70ml frozen Lodi Cabernet Sauvignon samples to the International Space Station to investigate the microbial ecology and dynamics of grape juice fermentation in the absence of gravity. Meanwhile, identical samples remained on Earth in an environmental control chamber that mimicked the ISS ambient temperature. When the experiment began, the portions were thawed at the same time, allowing native microbes to ferment. At the conclusion of the experiment, the samples in space experienced CO2 build up, a sign of successful fermentation.

Once the samples arrived back on Earth, they were sent for DNA fingerprinting and DNA sequence matching to determine the number and identification of the different propagations. It was found that the juice fermented in Zero Gravity propagated different species than the sample that remained on Earth. Our team isolated the most successful microgravity-grown yeast strain, a species of *Saccharomyces cerevisiae* identified as MT965 by Michael David Winery winemaking, to produce Zero Gravity Cabernet Sauvignon. This bottle is a result of passion, science and exploring a new frontier in wine.

.....

#### Technical Data:

T.A.: 0.59g/100ml

pH: 3.69

Alc.: 15.5%

#### Composition:

100% Cabernet Sauvignon

#### Oak Aging:

18 months - 100% Neutral oak

#### Bottling Date:

January 23, 2026