



RED TABLE WINE

• A P P E L L A T I O N •

California

• G R A P E S O U R C I N G •

Grapes for were drawn across some of the best growing areas for red grapes, including California's Central Coast, the Sierra Foothills, and Lodi in the Sacramento River Delta. Grapes from these areas experience warm days and cool nights, and ripen to full maturity with balanced flavors and crispness.

Grape Sourcing: Approximately 40% Sierra Foothills, 40% Lodi AVA, 20% Central Coast/North Coast AVAS

• V I N T A G E •

The advantage of a Non-Vintage wine is that it allows the winemaker the most freedom to select the best flavor components across vintages. Our red combines several different vintages of wine in order to create a blend that marries ripe, young intense fruit flavors with more mellow, complex flavors.

• W I N E M A K I N G •

The wine reflects an artist's palette of various varietals that each contributes a unique flavor component to the finished blend. The base of the blend is Cabernet Sauvignon, which provides structure and depth. Zinfandel provides berry fruit flavors, while Syrah adds spice and complexity. A dash of other varietals were chosen for their juicy, fruity flavor components and richness on the palate.

Varietal blend: Approximately 40% Cabernet Sauvignon, 20% Zinfandel, 30% Syrah, 10% Other Reds

• W I N E M A K E R ' S N O T E S •

Ripe blackberry and red currant flavors, with spicy accents; very smooth and velvety on the finish. This wine is versatile and fun to try with a wide range of dishes.