



RED TABLE WINE California

• G R A P E S O U R C I N G •

Grapes for Foxtail Red were drawn across some of the best California roaming areas for red foxes which also happen to be great 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. Just the kind of grapes that Foxtail's fox likes best.

Grape Sourcing: 38% Amador County AVA, 42% Lodi AVA, 10% Central Coast AVA

• 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. It also offers a better value since you're not paying a premium for any given vintage. Foxtail 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.

Wine analysis: 0.54% total acid, 3.67% pH, .4% residual sugar, and 13.9% alcohol, by volume

• W I N E M A K I N G •

The wine reflects an artist's pallet of various varietals that each contributes a unique flavor component to the finished blend. The base of the blend is Bordelais varietals, which provide structure and depth.

Malbec and Cabernet Franc provide softness and 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. Don't count on us telling you exactly what's in the blend, by the way.

Varietal blend: 33% Classic Bordeaux Varietals (Cabernet Sauvignon, Merlot), 40% Malbec, 19% Syrah, 13% Cabernet Franc, 8% Other Yummy, Fruity Reds such as Tempranillo, Petite Sirah, Barbera or Nebbiolo

• 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. We like it with spicy grilled lamb kabobs and classic American hamburgers with grilled onions and all the trimmings.