Sensory Components & Tasting Notes

**Color:** Ruby

**Aroma:** Complex, spicy oak, marion and boysenberry, dried cherry, floral rose and Italian plum

**Mouthfeel:** Full bodied, structured tannins, fresh acid

**Flavor:** Strawberry, raspberry and red licorice, oak driven spice, cola, earthy undertones

**Finish:** Long with tannins and acid

Eight vineyards were used to assemble the 2013 Griffin’s Cuvée. Notable contributions from Symonette and Wilikia bring dark-berried fruit, body building tannins and lengthening acid. Roserock, Jean Ray and Vista Hills provide a solid core of red fruit found in cherry and strawberry along with complex floral rose. Quailhurst doses a pretty dollop of strawberry countered by dark brambly spice, Italian plum and structured tannins from Momtazi.

A theme of bright acid on the palate carries the finish and will support the wine as the tannins age. After blending in May, the cuvée was moved to 57% 1st fill oak which plays a significant role in the diverse aromas and flavors of vanilla, black pepper, anise, nutmeg and ginger.

**Technical Data**

- **Yeast Strain:** Proprietary
- **TA:** 6.40 g/L
- **pH:** 3.44
- **Alcohol level:** 13.5%
- **Barrel Aging:** 10 months in 100% French oak: 11% 1st Fill, 9% 2nd Fill, 80% neutral
- **Bottle Date:** August 2015
- **Cases Produced:** 177
- **Case Dimension:** 14.1 X 10.1 X 11.1
- **Case Weight:** 39lbs
- **Palletization:** 11 X 4 = 44 cases