Sensory Components & Tasting Notes

Color: Garnet

Aroma: Cherry, cedar, blueberry, vanilla, red licorice, nutmeg

Mouthfeel: Medium body, bright juicy acid, moderate structured tannins

Flavor: Red, black and blue fruit, spicy oak and cola

Finish: Long with acid and fine grained tannins

Elegant red fruit aromas of red currant, cherry and red licorice countered with blueberry, cedar, vanilla and nutmeg. Acid driven entry on the palate followed by medium body and youthful tannins. Juicy fruit flavors of pie cherry, boysenberry, and huckleberry mingle delicately with cola, vanilla and spicy nutmeg from 10 months in 60% new French oak. The finish is long and carried by juicy acid and fine grain tannins.

Technical Data

Yeast Strain: Proprietary

TA: 6.40 g/L

pH: 3.45

Alcohol level: 13.5%

Barrel Aging: 10 months in French oak = 60% 1st fill, 26% 3rd fill, 14% Neutral

Bottle Date: September 2014

Cases Produced: 326

Case Dimension: 14.1 x 10.1 x 11.1

Case Weight: 39 lbs

Palletization: 11 X 4 = 44 cases