Sensory Components & Tasting Notes

Color: Deep purple

Aroma: Dark, ripe, fresh and dried fruits, and complex toasted oak

Mouth Feel: Rich and full bodied

Flavor: Layers of dark berry and cherry fruit with sweet toasty barrel

Finish: Long, carried by age-worthy tannins and acid

Rich, extracted dark fruits of marionberry, plum and fresh currant blend with complex toasted oak characters of vanilla, cocoa, subtle smoke and spicy clove with secondary aromas of savory bacon-wrapped fig, tobacco and dried cherry. Abundant flavors of blackberry pie with toasty crust and vanilla framed with structured tannins and bittersweet cocoa accented by cherry-cola, black pepper and toasted marshmallow. Youthful tannins are significant in the long finish and will soften with time as the acid keeps the wine lively and fruity.

Technical Data

Yeast Strain: Proprietary

TA: 6.90 g/L

pH: 3.68

Alcohol Level: 13.9%

Barrel Aging: 18 months in French & American oak

Bottle Date: 6/7/13

Cases Produced: 128

Case Dimensions: 14.1 x 10.1 x 11.1

Case Weight: 39lbs

Palletization: 11x4 = 44 cases