Sensory Components & Tasting Notes

Color: Medium garnet
Aroma: Ripe red fruit, toasted oak, spice and earth
Mouth Feel: Full bodied, structured tannins, acid to balance
Flavor: Strawberry, tobacco, black cherry, bay leaf, red licorice, vanilla
Finish: Medium length, fresh acid, structured tannins

Made from 50% Quailhurst Vineyard fruit, the wine has a solid baseline of ripe red fruit with aromas of strawberry and dark cherry mingle with oak-infused caramel, vanilla and pipe tobacco. Complex aromas from ripe skins and whole cluster fermentation supply briary berry, dried leaves and leather. The palate shows red fruit framed with structured tannin along with cedar-spice, bay leaf and hints of sage. A clean core of acid keeps it fresh through the finish.

Technical Data

Yeast Strain: Proprietary            Bottle Date: 2/20/14
TA: 6.61 g/L                          Cases Produced: 256
pH: 3.41                           Case Dimensions: 14.1 x 10.1 x 11.1
Alcohol Level: 14.2%               Case Weight: 39lbs
Barrel Aging: 15 months in 100% French oak Palletization: 11x4 = 44 cases