Sensory Components & Tasting Notes

Color: Garnet

Aroma: Strawberry, vanilla, cherry blossom, cocoa nibs, toffee

Mouthfeel: Medium-full body, fine tannins, juicy acid

Flavor: Pomegranate, cranberry, dark cherry, oak spice

Finish: Medium-long with fine grained tannin and acid

Ripe strawberry aromas mingle with accents of marionberry, blueberry and rhubarb pie. Layered oak adds nutmeg, toffee, vanilla and cocoa nibs onto a base of cherry blossom and subtle, dusty earth. The complex aroma carries into the palate adding to a mouthwatering entry of youthful cranberry, pomegranate and ripe dark cherry. A full mouthfeel framed by fine grain tannins transitions to a juicy finish. A transition midway through barrel aging from 20% 1st fill to 100% adds complexity to an assertive fruit focused base.

Technical Data

Yeast Strain: Proprietary

TA: 6.00 g/L

pH: 3.60

Alcohol level: 13.5%

Barrel Aging: 10 months total: 1st 6 months in 20% 1st fill and final 4 months in 100% 1st fill

Bottle Date: August 2014

Cases Produced: 152

Case Dimension: 14.1 X 10.1 X 11.1

Case Weight: 39 lbs

Palletization: 11 X 4 = 44 cases