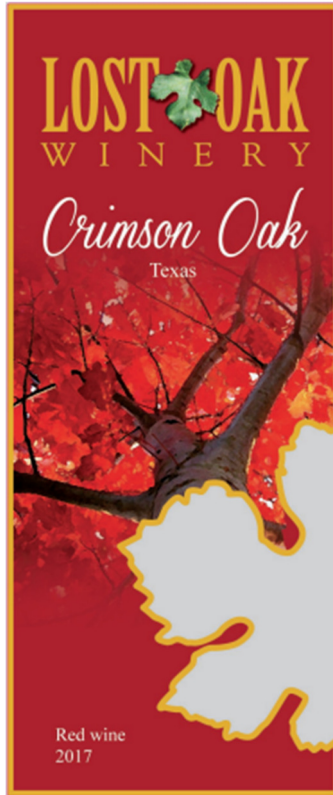


Crimson Oak 2017



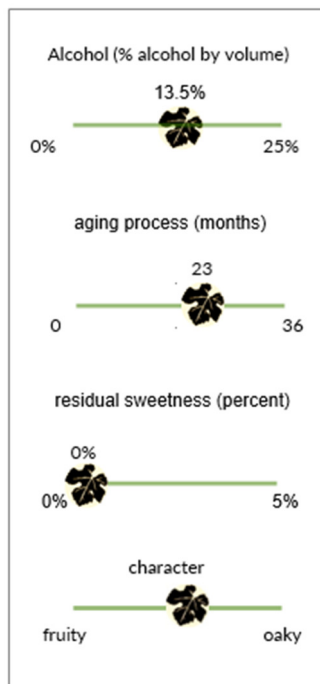
WINEMAKER NOTES

There are many reasons why a winemaker may choose to blend different grape varietals together. Sometimes the winemaker is looking for specific color, bouquet, or flavor that can only be achieved by blending. Other times it is just good fun to blend two or more wines together and see happens. In this blend we used Merlot with a verity of other grapes to achieve the perfect balance of flavors and tannins.

TASTING NOTES

Lush, with an inky berry color, this Crimson Oak has aromas of cherry, black currant and vanilla. Flavors of cherry carry over to the palate as well as delicate vanilla and cardamom. The longer it lingers the more the flavors transform into those reminiscent of mocha and cranberries giving way to silky tannins and a delicate finish.

TECHNICAL NOTES



Varietals & Vineyards:

53% Merlot from Diamante Doble Vnyards, Tokio, TX
15% Montepulciano from Krick Hill Vinyards, Levelland, TX
15% Petit Verdot from Sprayberry Vineyards, Midland, TX
11% Tempranillo from Bingham Vinyards, Meadow, TX
6% Ruby Cabernet from Krick Hill Vinyards, Levelland, TX

Harvest Date:

August – October 2017
Average Brix: 23

Aging:

Average time in oak: 23 months with 12% new oak
Bottled October 26, 2019

Food Pairing:

Bring this wine out for your next backyard barbeque. Smoked meats will bring out the subtle oaky flavors of the wine and grilled veggies will round out the experience.