

Dolce Rouge

WINEMAKER NOTES

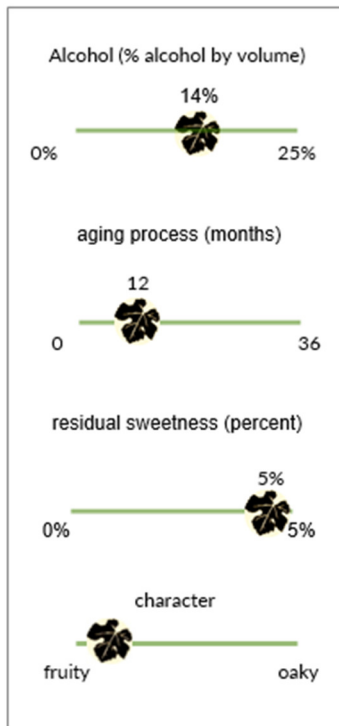
There are many reasons why a winemaker may choose to blend different grape varietals together. Sometimes the winemaker is looking for specific color, bouquet, or flavor that can only be achieved by blending. Other times it is just good fun to blend two or more wines together and see what happens. In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

TASTING NOTES

With a dark and decadent hue, this sweet red blend is fruity and smooth. It has welcoming aromas of chocolate and raspberry. It is full bodied and carries flavors that are jammy with notes of baking spice. A perfect wine for those who don't like it so dry. Drink it chilled by itself or add fruit to make it into sangria.



TECHNICAL NOTES



Varietals & Vineyards:

75% Merlot
25% Petite Sirah

Harvest Date:

Non-vintage
Bottled on March 7, 2022

Aging:

Aged in French and American oak and stainless steel

Food Pairing:

Pair with loaded baked potato skins, short ribs, wood fired pizza, bacon wrapped jalapeno poppers, S'mores, or make sangria with the Lost Oak Sacred Sangria recipe!