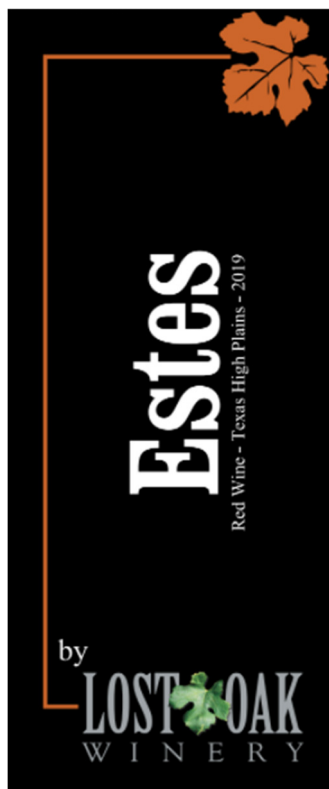


Estes 2019



WINEMAKER NOTES

There are many reasons why a winemaker may choose to blend different grape varietals together. Sometimes the winemaker is looking for a 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, Cabernet Sauvignon and Zinfandel were used to achieve the perfect balance of flavors and tannins.

TASTING NOTES

A bold color with an almost purple hue starts this intriguing wine off. The Estes wine has aromas of pomegranate, blackberry, baking spice, and vanilla. The flavors are bold, starting off with Bing cherry and bright cranberry. The finish has lingering cherry with a slight herbaceousness and lots of spice.

TECHNICAL NOTES



Varietals & Vineyards:

74% Cabernet Sauvignon from Texas High Plains
26% Zinfandel from Texas High Plains

Harvest Date:

August - October 2019
Average Brix: 23

Aging:

Average time in oak: 18 months
Bottled October 12, 2021

Food Pairing:

Pair with roast beef and horseradish spirals, classic Salisbury steak, red wine braised pork chops, fried green tomatoes with remoulade, baked sweet potato wedges, or dark chocolate pomegranate mousse.