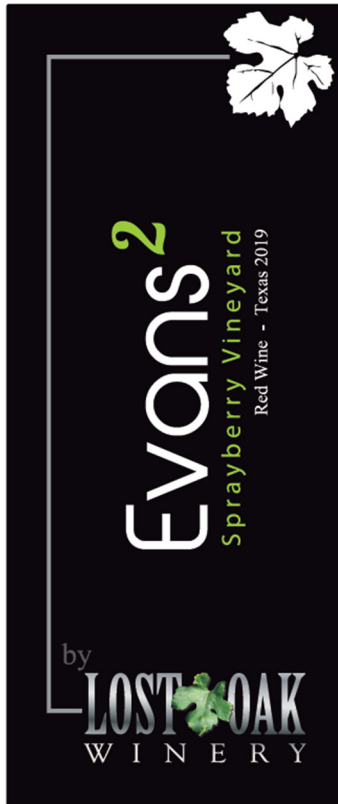


# Evans<sup>2</sup> 2019

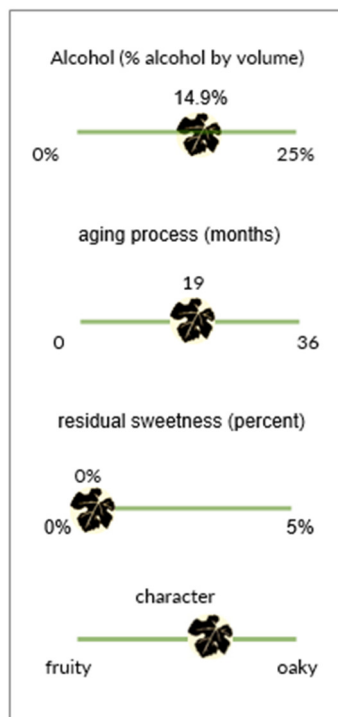


## WINEMAKER NOTES

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. Evans<sup>2</sup> is the blending of not only wine but two men's passions for grape growing and winemaking: Dusty Evans (Owner of Sprayberry Vineyards) and Jim Evans (Winemaker at Lost Oak Winery). For every bottle purchased, \$5.00 goes back to the Wine Society of Texas Scholarship program, awarding scholarships to those interested continued education in Texas wine.

## TASTING NOTES

Decadently dark in color, Evans<sup>2</sup> does not disappoint. It is abundant with aromas of blackberries, ripe cherries, vanilla with just a hint of herb garden. The cherry and vanilla flavors are front and center accompanied by plum with silky tannins. Full bodied with a prolonged finish, this wine is truly a product of passion for all things wine.



## TECHNICAL NOTES

### Varietals & Vineyards:

90% Cabernet Sauvignon  
Sprayberry Vinyards Midland, TX  
10% Petit Verdot  
Sprayberry Vinyards Midland, TX

### Harvest Date:

August 20, 2019

### Aging:

19 months in French and American oak  
Bottled: April 2, 2021

### Food Pairing:

Pair with brisket nachos, jalapeño sausage with wild rice, classic spaghetti and meatballs, French onion soup, or dark chocolate with sea salt.