

# Texas Trio 2018

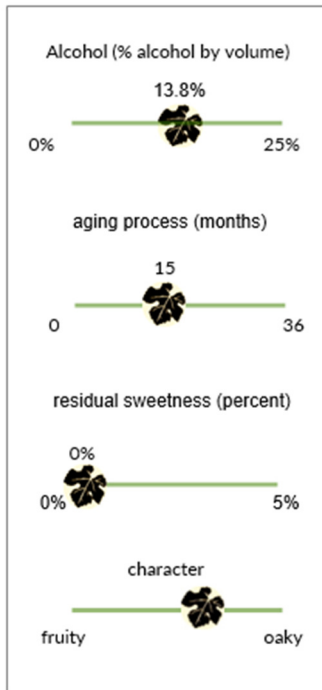


## WINEMAKER NOTES

There are many reasons why a winemaker may choose to blend different grape varieties 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 a variety of grapes to achieve the perfect balance of flavors and tannins.

## TASTING NOTES

With a bottomless ruby tint, this Texas Trio overwhelms the senses with aromas of dark cherries, blackberries and vanilla with a hint of smoke. The dark cherry flavors are front and center later transitioning into plum, vanilla, and chalky tannins. Full bodied with a lingering finish, this wine is at home on any dinner table.



## TECHNICAL NOTES

### Varietals & Vineyards:

33% Merlot from Diamante Doble Vineyards, Tokio, TX  
33% Ruby Cabernet from Krick Hill Vineyards, Levelland, TX  
20% Cabernet Sauvignon from Burning Daylight Vineyards Rendon, TX  
14% Petite Sirah from Lost Oak Vineyards, Burleson, TX

### Harvest Date:

August - October 2018

### Aging:

Average time in oak: 15 months with 15% new French oak  
Bottled February 16, 2020

### Food Pairing:

Pair the Texas Trio with traditional roast and potatoes, beef kabobs, baked ziti with sausage or dark chocolate with sea salt.