

## Description

This wine envelopes you with bright red summer fruits then evolves into dark notes of cherries, vanilla, allspice and cloves. It is rich while having a structured mid-palate and long finish of finely polished tannins.

## **Technical Information**

Harvest: September 6<sup>th</sup>, October 4<sup>th</sup> & 6<sup>th</sup> Vineyard: An assemblage of 4 different estate vineyards Blend: 58% Merlot & 42% Cabernet Franc Alcohol: 14.9% pH: 3.73 TA: 5.78 Retail price: \$65 Production: 316 cases (12pks/750ml) Winemaking process: Merlot and Cabernet Franc were hand-picked at night, hand-sorted and fermented using native yeasts. The wine was barreled down to 90% new Darnajou. Francois Fi

fermented using native yeasts. The wine was barreled down to 90% new Darnajou, Francois Freres, Sylvain and Taransaud French oak barrels. The wine was blended after minimal racking and bottled unfiltered, unfined after 22 months.