

# Trés Rouge

## DESCRIPTION:

A rich and supple wine that greets the nose with warm notes of licorice, clove, vanilla, and cracked pepper. Sumptuous flavors of ripe mulberry, pomegranate, and plum. Finishes with sweet oak and suede-like tannins

## PRODUCTION METHOD:

Three varietals are used to create this wine, Mourvèdre, Tempranillo, and Petit Verdot. Each varietal was fermented and barrel-aged separately. The three were then blended and barrel-aged to marry and complete maturation.

## PAIRINGS:

A glass of Trés Rouge pairs perfectly with Asian cuisine, beef, pork, duck, lamb, sausage, and veal. It also pairs nicely with camembert, manchego, and Havarti cheeses.



Serving Temperature: 64° F

Cellar Life: 5-10 years

Appellation: Sierra Foothills

Residual Sweetness: 0.0%

PH (Acidity): 3.5

Alc. By Volume: 13.9%

Product UPC: 72828010255

**INSPIRATION:** *The winemaker set out to create a bold yet seductive wine that highlights the unique characteristics of Mourvèdre, Tempranillo and Petit Verdot.*

## Our Mission

*A venue for vinifera, Captain's Walk Winery offers premium wine tasting in a laid-back atmosphere. We take the snobbery out of wine while providing a unique and lighthearted tasting education at our Green Bay, Wisconsin Winery.*

