

Riverside Red



DESCRIPTION:

An easy-going blend of red vinifera grapes. Notes of bright fruit, vanilla, and black licorice yield to balanced tannins and a structured mouthfeel. A perfect accompaniment to an outdoor concert or a cruise down the river.

PRODUCTION METHOD:

Hand-picked grapes are destemmed and crushed, then undergo a cold soak to aid in color extraction. After 3-5 days of cold soak, the crushed grapes are warmed and yeast is added. After 10-14 days of primary fermentation, malo-lactic yeast is added and the wine is pressed off the skins and allowed to settle. The wine is then aged in French Hybrid oak barrels.

PAIRINGS:

Enjoy Riverside Red with beef, barbeque, and Italian dishes. This red blend also pairs well with Cheshire and Cheddar cheese.

INSPIRATION:

Riverside Red was handcrafted to fill the need of having a high-end dry red at an everyday wine price.

Serving Temperature: 64° F

Cellar Life: 3-5 years

Appellation: California

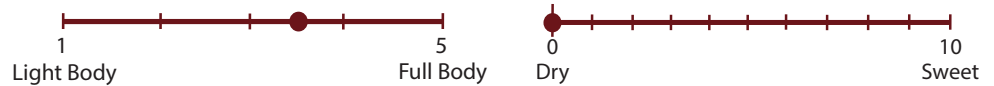
Residual Sweetness: 0.0%

Alc. By Volume: 13.8%

Product UPC: 728284010194



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To create an innovative and diverse wine experience.

