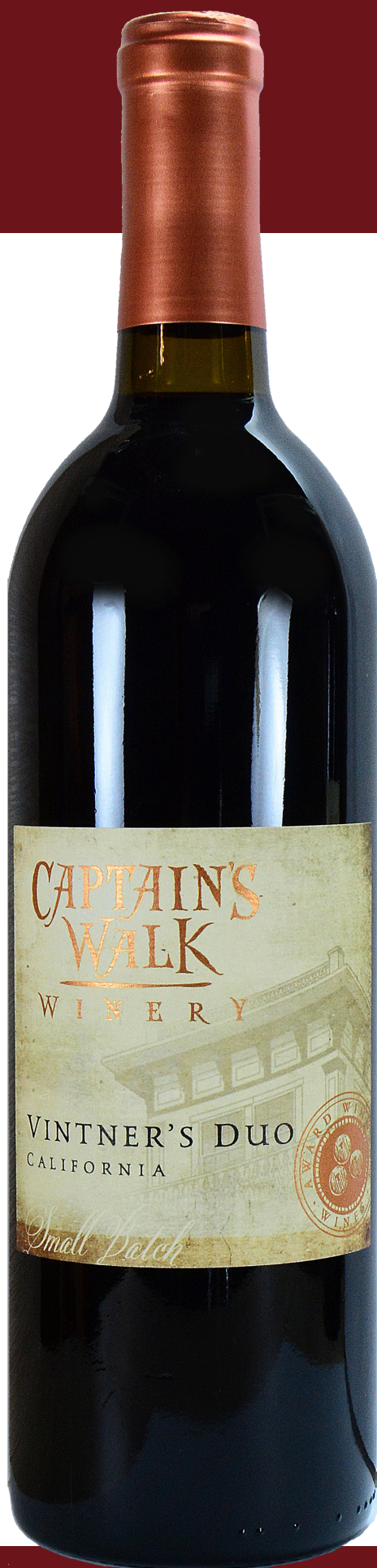


Vintner's Duo



DESCRIPTION:

A blissful marriage of Zinfandel and Petite Sirah. Welcoming aromas of coffee and maple syrup warms the senses. Flavors of chocolate covered blueberries, raspberry, and ripe plum fill the palate.

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:

An excellent complement to burgers, grilled sausages, lamb chops, and pork. This blend is a great pairing partner with spiced barbeque dishes and curry. Look for richly flavored cow's and sheep's milk cheeses such as Manchego or Aged Cheddar.

INSPIRATION:

These two nefarious red varietals come head to head in this blend, though not in the vino battle royal as one might expect. Both Zinfandel and Petite Sirah are known for high yield and high alcohol. Here the vintner used the best old vine grapes and just the right amount of each with a palette and brush to accentuate the best of these two heavy hitters.

Grapes: Zinfandel, Petite Sirah

Serving Temperature: 64° F

Cellar Life: 5-10 years

Appellation: California

Residual Sweetness: 0.0%

Alc. By Volume: 13.8%

Product UPC: 728284010286



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To create an innovative and diverse wine experience.

