



2008 47.5° RED WINE LIMITED EDITION BLEND SELECTED FROM OUR FINEST BARRELS

This special, limited-edition, proprietary red blend is composed of three of the best red varietals of Lodi: Petite Sirah, Syrah and Mourvèdre. Fermentation is accomplished with native yeasts and native malo-lactic bacteria. Grapes are never pressed, but rather naturally free-run drained overnight. For the final blend, we sampled all of our barrels to choose only those that would make the most beautiful music together.

Steve Borra is a time-honored, traditional Italian winegrape-grower, using modern-day advances to nurture his vines. Each vineyard block is harvested only when perfectly ripe, with lots vinified separately, leveraging the latest in high-end winemaking techniques.

Tasting Notes

Alluring black fruits and figs resonating with toasted coffee oak provide the welcome to this eclectic blend of the best red Rhône varietals of Lodi: Petite Sirah, Syrah and Mourvèdre. Deep, dark and brawny like a concentrated, spicy sauce of Boysenberries and plums nicely balanced with smooth tannins, cinnamon, cloves and a final layer of rich oak. Feast on a slow-grilled choice seared New York steak, lightly brushed with A.1.

Statistics

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| Appellation: | Lodi |
| Blend: | 80% Petite Sirah, 10% Syrah, 10% Mourvèdre |
| Harvested: | October 2008 |
| Winemaking: | Free-run juice only, 15 months 50% new French oak |
| Bottled: | March 5, 2010 |
| Alcohol: | 15.2% |
| pH: | 3.90 |
| TA: | 5.9 g/L |
| Cases Produced: | 96 |