



2010 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

Likely to be our most age-worthy vinous creation to date, the cool 2010 growing season has super-structured this elixir with generous texture and concentration that only now is beginning to provide a glimpse of what's to come. After decanting for hours – should you be so disciplined – you will be rewarded with a progression of black berries and black cherries leading to tart, intense black plums and black licorice. The complex future is best imagined through aromas of rich plums, dates, pencil lead, and what might be described as a hint of Teriyaki sauce or perhaps musky cologne, but you'll have to take a whiff yourself to even come close to figuring it out precisely.

Statistics

Appellation:	Lodi
Blend:	80% Petite Sirah, 10% Syrah, 10% Mourvèdre
Harvested:	October 7 & 19, 2010
Winemaking:	Free-run juice only, 17 months 75% new French oak
Cases:	120 bottled on March 9, 2012
Alcohol:	14.5%
pH:	3.37
TA:	6.22 g/L

