



2011 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.

Tasting Notes

The decade's coolest 2011 vintage has shaped our Red Wine into what is likely to be our most balanced and elegant blend of these varietals to date. In an attempt to descript the unique aromas, we'll make up a name: *Crème de la Black Cherry* - which might translate into creamy cherries intermingling with rhubarb, earth, bacon and tarry molasses. You'll be tasting those tart cherries clearly upon a generous sip, once they emerge from a banquet of beefy braised mushrooms, coffee and our signature black licorice. All play together in a concentrated complex balance that shows almost none of the alcohol "spiciness" than in more ripe vintages. As for food, throw a fast meaty-thick naked New York steak on the grill, or go for a longer braised short ribs with lots of mushrooms. (7/28/13)

Statistics

Appellation:	Lodi		
Blend:	80% Petite Sirah, 10% Syrah, 10% Mourvèdre		
Harvested:	October 14-15, 2011		
Winemaking:	Free-run juice only, 17 months 75% new French oak		
Cases:	115 bottled on March 7, 2013		
Alcohol:	14.0%	RS:	0.00 g/L, dry
pH:	3.60	TA:	5.28 g/L

Borra. Drink different.