



2012 FINESSE

STEVE BORRA'S GILL CREEK RANCH RED BLEND

We found the perfect spot for growing Lodi Cabernet over a decade ago, not far from a bend in the cool Mokelumne River. Each year we express these Cabernet vines in this voluptuous, yet finely-balanced, seriously delicious beauty we call "Finesse." With the return of our more typical warmer days, we decided to see if our Cabernet could lend an interesting blended twist to our popular Old Vine Zin. The vineyard blocks are harvested only when perfectly ripe, and then fermented separately by native yeasts.

Tasting Notes

The result is a downright pleasing, thick and rounded, mouth-caressing richness of sour cherries and a hint of Cab-characteristic bell peppers that shift to refreshingly tart pomegranate. You can smell red raspberries along with the cherries and wet stones. And those raspberries – after a couple of hours (if you haven't drained the bottle!) – will become a virtual stream in your mouth.

Would easily stand up to a hearty beef stew or a hot-off-the-grill T-bone steak.

142 cases produced. (10/24/2014)

Statistics

Appellation:	Lodi (Gill Creek Ranch)		
Blend:	59% Zinfandel, 16% Merlot, 14% Syrah, 11% Cabernet Sauvignon		
Harvested:	September 26-October 5, 2012		
Winemaking:	Native fermentation, free-run juice only, sterile filtered		
Cellar:	22 months, 40% new French oak		
Cases:	142 bottled August 8, 2014		
Alcohol:	14.8%	RS:	1.34 g/L, <i>dry</i>
pH:	3.57	TA:	6.10 g/L



Borra. Drink different.