



2012 INTENSO

STEVE BORRA'S GILL CREEK RANCH RED BLEND

Mostly from the sweet spot of our Gill Creek Ranch Vineyard we reserved a few special barrels that were more intensely concentrated than all the others. Each vineyard block is harvested only when perfectly ripe, and those lots are fermented separately by native yeasts.

Tasting Notes

Rich, thick and dense tannins coat your mouth with an amazing chalky dustiness like you rarely experience, and normally found only in those hundred-dollar Cabs. But this is a balanced bigness with a tartness that makes you pour another glass (and another) filled with coffee, blackberried orange peel (is there such a thing?) and maybe some blueberries with a dash of salt. Here's your prescription: put some nice grill marks on a steak and some Intenso in your glass, then finish off with a flourless chocolate torte glazed with blueberries and orange rinds and Facebook us in the morning. Oh, and take a moment with your glass to breathe in that steak you should be grilling along with those leaves you crunch when walking through the forest, plums you picked and steely pomegranate seeds you slaved to free. (10/23/2014)

Statistics

Appellation:	Lodi (Gill Creek Ranch & Church Block)		
Blend:	30% Syrah, 20% Zinfandel, 20% Merlot, 20% Alicante Bouschet, 10% Petite Sirah		
Harvested:	September 26-October 5, 2012		
Winemaking:	Native fermentation, free-run juice only, best lots blended together. Sterile filtered		
Cellar:	22 months, 40% new French oak		
Cases:	118 bottled August 8, 2014		
Alcohol:	13.8%	RS:	1.53 g/L, dry
pH:	3.41	TA:	6.21 g/L

Borra. Drink different.