



## 2012 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

Though 2012 was more typically warm than the chilly 2011 vintage, our best Petite Sirah, Syrah and Mourvèdre blend has once again shown to be balanced and elegant. Savory scents are almost smoky, as if someone is charring a rack of ribs on a grill and, nearby, someone else is roasting vanilla beans amidst a black cherry orchard surrounded by Boysenberries. Next you're handed a milk-chocolate-coated bar of hazelnuts. Those delectable flavors nimbly swirl with redder cherries and a dash of pepper before zooming-in to focus on tart red raspberries that linger long. The whole experience is notably flirty feminine, not big and muscular or burning, with just the right amount of tannins in all the right places. As for food, throw a fast meaty-thick naked New York steak on the grill, or simmer some melt-in-your-mouth braised short ribs with lots of mushrooms for hours. (10/28/2014)

### Statistics

Appellation:	Lodi		
Blend:	80% Petite Sirah, 10% Syrah, 10% Mourvèdre		
Harvested:	October 18-19, 2012		
Winemaking:	Free-run juice only, 22 months 75% new French oak		
Cases:	115 bottled on August 8, 2014		
Alcohol:	13.7%	RS:	2.38 g/L <i>dry</i>
pH:	3.56	TA:	5.44 g/L



Borra. Drink different.