



2013 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

A particular flavor or two dominate most wines, but with this vintage, everything's dancing together practically seamlessly, resisting nailed-down descriptions. You might mentally note rhubarb and fine perfumed cedary oak when you take a sniff. And for flavors, there are very pretty ripe red cherries here with maybe some cola, but the overall feeling is more of I-don't-know-exactly-what-this-is-but-it's-really-great. We could list more marketing adjectives, but we'd rather confidently leave it to you. If you're hungry, long-simmer some melt-in-your-mouth braised short ribs with lots of mushrooms, but, hey, who needs food when you've got a great bottle like this? (02/27/2016)

Statistics

Appellation:	Lodi		
Blend:	42% Petite Sirah, 37% Syrah, 21% Mourvèdre		
Harvested:	September 19-20, 2013		
Winemaking:	Free-run juice only, 22 months 75% new French oak		
Cases:	120 bottled on August 7, 2015		
Alcohol:	14.4%	RS:	0.60 g/L <i>dry</i>
pH:	3.71	TA:	5.63 g/L



Borra. Drink different.