



Harvest Dates: October 29th - 31st, 2022 | Alcohol label %: 11.9 | pH: 3.22 | Residual Sugar (g/L): 0.0

Growing Conditions

Matheson and Swede farms are northern end of the Peninsula produce long, loose clusters and give the wine a bit more acid. The Kulpa farm produces larger, tighter clusters and tend to have lower acid and higher brix - approaching 23 for this particular harvest.

Harvest

Hand harvested over 2 different days.

Winemaking

Traditional approach, with punch downs 5 times per day

Aging

Aged in 10% new French oak, 30% in 1 use barrels and 60% in neutral, older barrels.

Appearance

Ruby

Nose

Red berries, red candy

Food Pairing

Our favorite with a hearty, grilled steak with grilled vegetables and steak fries. For lighter fare, pair with pasta and a sauce made from roasted peppers, tomatoes and garlic that is purreed with a bit of basil, olive oil and a touch of cream cheese.

