

ESTABLISHED 1977

# LAKE SONOMA

✦ WINEY ✦

## 2018

### SONOMA COUNTY BOAR'S BLOOD

#### WINEMAKER NOTES

2018 began with a cool spring and good rainfall. Moderate summer temperatures brought slow ripening and an extended warm fall meant later flavor development and overall balance. We saw ripe tannins with beautiful color and flavor depth while keeping good structural acidity.

This 2018 proprietary blend was aged for 33 months in thoughtfully selected new French oak (50%) and neutral oak (50%) barrels.

#### TASTING

This blend of Cabernet Sauvignon, Petite Sirah, and Barbera is a rich violet color with decadent aromas of boysenberry syrup, vanilla bean, and creamy caramel chews. Bright and lively, this vintage opens with a fruit-forward palate of ripe blackberry and blackcurrant leading to a long, peppery finish.

Pair with medium-rare grilled hamburger with all the fixings along with fried green beans, and a creamy wedge salad

Enjoy now to 2027.

#### TECHNICAL NOTES

59% Cabernet Sauvignon, 23% Petit Sirah, 11% Barbera,

5% Sangiovese, 2% Malbec

Alcohol: 14.8%

pH:: 3.67

TA: 6 g/L

RS: 0.8 g/L

