

ESTABLISHED 1977

LAKE SONOMA

✦ WINEY ✦

2019

SONOMA COUNTY

BOAR'S BLOOD

WINEMAKER NOTES

2019 started off cloudy and temperate with steady ripening through summer and a late-season heat spike. Varietal authenticity was a key focus throughout our 2019 season; we are pleased with the acidity and mouth feel of the white wines and supple tannin, and fresh-fruit intensity of the reds. This 2019 proprietary blend was aged for 32 months in thoughtfully selected new French oak (30%) barrels.

TASTING

The 2019 Boars Blood presents decadent aromas of lilac, rose, grape-candy, and cedar-chest. The bright and textured palate presents medium firm tannins with and a lasting length. Pair with medium-rare grilled hamburger with all the fixings along with fried green beans, and a creamy wedge salad

TECHNICAL NOTES

62% Cabernet Sauvignon, 30% Malbec, 5% Petit Sirah, 2% Sangiovese, 1% Zinfandel

Alcohol: 14.5%

pH: 3.65

TA: 6 g/L

RS: 1.8 g/L

Enjoy now through 2028.

