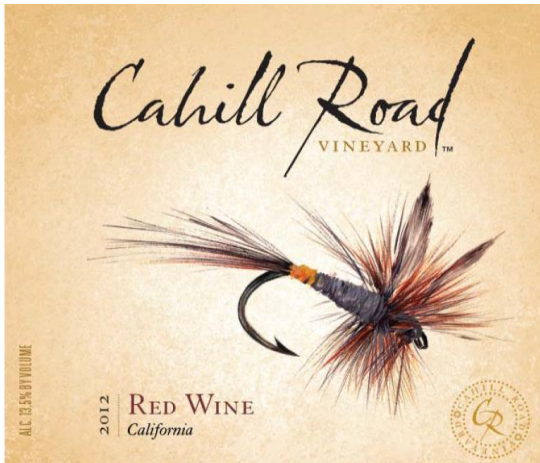


CAHILL ROAD VINEYARD 2012 RED WINE CALIFORNIA



OUR STORY

IN PROUD PARTNERSHIP WITH BOISSET FAMILY ESTATES, OUR CAHILL ROAD VINEYARD WINES ARE ARTFULLY CRAFTED WITH THE SUPPORT OF THE BOISSET FAMILY TOP NOTCH WINEMAKING TEAM.

AT THE BEGINNING OF EACH MAY, THE GRAPE VINES FLOWER IN THE VINEYARDS AND MATURE UNTIL HARVEST. THAT IS ALSO WHEN MANY VARIETIES OF MAYFLIES, ALSO KNOWN AS CAHILLS, START HATCHING ALONG THE RIVERS AND STREAMS TO SERVE AS TREATS FOR THE FISH IN THEIR HABITAT. CAHILLS, ESPECIALLY USED DURING THE FLY-FISHING SEASON, ARE AN EXCELLENT CHOICE FOR TROUT FISHERMAN

IN THE FALL, FOLLOWING HARVEST, THE WINEMAKING STARTS WITH THE CRUSH OF THE GRAPES. THE FLY-FISHING SEASON ALSO COME TO AN END WITH THE RAIN AND COOLER WEATHER. OUR CONTINUOUS PASSION FOR BOTH WINE AND FISHING TURNED INTO AN INSPIRATION TO INTRODUCE THIS RICH, JUICY, BLACKBERRY HINTED CAHILL ROAD VINEYARD RED WINE BLEND.

TASTING NOTES

DARK CRIMSON IN COLOR, OUR 2012 RED WINE DISPLAYS A SOFT, SILKY TEXTURE WITH WELL-ROUNDED TANNINS. THE WINE IS INVITING WITH OPULENT AROMAS OF PLUM AND BLUEBERRY THAT LEAD TO SMOOTH, SUCCULENT FLAVORS OF STRAWBERRY AND BLACK CHERRY . IMMEDIATELY ENJOYABLE UPON RELEASE, THIS WINE DISPLAYS A LUSH TEXTURE AND CLEAN FINISH WITH JUST A TOUCH OF VANILLA OAK. THIS WINE WONDERFULLY COMPLEMENTS BBQ CHICKEN OR GRILLED PORK WITH CARAMELIZED ONIONS.

APPELLATION
CALIFORNIA

ALCOHOL
13.5%

pH
3.56

TITRATABLE ACIDITY
5.72 g/L