



A L B A R I Ñ O

WINEMAKER COMMENTS

Albariño was brought to Spain and Portugal by monks in the 12th century. A stunning alternative to our traditional white wines, it's a wonder the grape is only now establishing a foothold in the US. The juice from these grapes was cold fermented in stainless steel tanks and sealed with screw-caps to capture and preserve the intensity of the aromatics.

There is a trend in Spain toward the controlled temperatures used for this wine. The object is to produce zesty, forward fruit and avoid potential stale, oxidized characters. During fermentation this wine was redolent of apricots. That aroma still predominates along with peach, floral and a touch of white grapefruit.

FOOD PAIRING RECOMMENDATION

The firmness in the mouth and dry finish make it a great accompaniment to baked goat cheese, Chinese chicken salad, grilled or sautéed fish, calamari, and raw oysters.

TECHNICAL NOTES

Varietal: 100% Albariño

Harvest Date: September 2018

Wine pH: 3.30

Finished Alcohol: 13.7

Barrel Regime: Stainless Steel

Bottling Date: May 1, 2019

Case Production: 252





T E M P R A N I L L O

WINEMAKER COMMENTS

Typified by strong fruit characters of strawberry and cherry. The aroma also has hints of flowers and dried leaves. The taste is supple and round with a soft tannic finish.

FOOD PAIRING RECOMMENDATION

Pair with black olives, pizza, burritos, roast lamb, jambalaya, or blue cheese.

TECHNICAL NOTES

Varietal: 95% Tempranillo, 5% Tannat

Harvest date: August 2015

Wine pH: 3.61

Finished Alcohol: 14.1%

Barrel Regime: 30 months, 33% New American /
66% Neutral Barrels

Bottling Date: February 27, 2018

Case Production: 223



J U B I L A D O

WINEMAKER COMMENTS

Jammy blueberry and black pepper are enriched by a sweet oak overlay; the taste is soft and accessible with fine tannins on a lingering finish.

FOOD PAIRING RECOMMENDATION

Pair with gumbo, barbequed beef ribs, crawfish etouffee, blackened redfish or spicy pork dishes.

TECHNICAL NOTES

Varietal: 60% Cabernet Sauvignon, 25% Malbec, 15% Syrah

Harvest Date: October 2012

Wine pH: 3.53

Finished Alcohol: 13.57 %

Barrel Regime: 33 months, 30% New American,
70% Neutral

Case Production: 328





P E T I T E S I R A H

WINEMAKER COMMENTS

Sweet, berry pie with floral influences that lends richness to the aroma.

FOOD PAIRING RECOMMENDATION

Enjoy with barbequed steak, wild game, or sausage dishes.

TECHNICAL NOTES

Varietal: 85% Petite Sirah, 15% Petit Verdot

Harvest Date: October 2014

Finished Alcohol: 16.15

Barrel Regime: 56 Months, 60% new American oak,
40% neutral

Bottling Date: May 6, 2019

Case Production: 434

