

2016 Dragon Slayer Red Wine



The grape blend for this wine is:

- 45% Sangiovese - Gimelli Vineyards, Cienega Valley
- 25% Zinfandel – Adamo Vineyard, Santa Clara County
- 15% Old Vine Carignane – Rositano Vineyards, Santa Clara County
- 15% Syrah – Redwood Retreat Vineyards, Santa Cruz Mountains

Winemaking: 100% of the grapes were de-stemmed and then placed into small open-topped fermenters. The must was chilled to 50 degrees Fahrenheit and cold soaked for seven days. Fermentation occurred spontaneously. No punch downs were performed. To avoid over-extraction and to keep the cap moist during fermentation we performed rack-and-returns via gravity. After fermentation the wine was pressed off directly into French oak barrels where it was allowed to undergo a natural malo-lactic fermentation. It was then aged for 10 months in 20% new French oak, and bottled unfinned and unfiltered.

The Wine: Deep, dark purple in color, medium in body. Bright cherry, raspberry and mocha notes on the nose, with abundant baked dark fruit, stewed tomatoes, and hints of cinnamon and pepper on the palate. This wine has well-integrated tannins and is fresh and lively on the tongue, with a zesty, vivid acidity. Try it with sharp cheeses, beef, pork, sausage, Italian meatballs, pizza and tomato sauces.

Technical Data:

Production	1030 cases	Release Date	Summer 2017
Alcohol	14.5%	Aging	10 months in 20% new French oak barrels
Bottle Size	750 ml	Suggested Retail	\$20