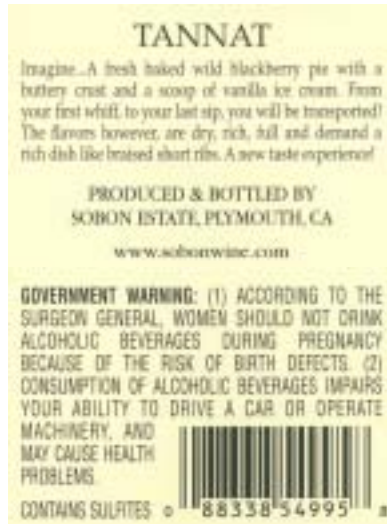

2008 ReZerve® Tannat

Winemaker Notes



DESCRIPTION

A grape rapidly rising in public awareness because it is reported to be the grape with the highest concentration of heart-healthy phenols. Tannat is a thick-skinned grape native to southwest France. It makes wonderful dark, dense smoky wines renowned for their age worthiness.

FOOD PAIRING

Serve with a rich dish like braised short ribs, or try it in and along with your Coq au Vin.

SPECIFICATIONS

81% Tannat
19% Zinfandel

Fermentation: 10 days, max temp 79°, Fermirouge yeast, Aged 14 months in French and American oak, 1 and 2 years old.

Total Acid: 7.0 gm/l
pH: 3.68
Alcohol: 14.9%

BOTTLED DATE

March 15, 2010; 123 cases, 750 ml

RELEASE DATE

April 5, 2010