

**2015
Chicken Dinner
Red**
\$18.00



Tasting Notes:

This wine is a blend of Cabernet Sauvignon, Merlot, & Syrah. It exhibits ruby red color and black cherry aromas. It is a medium-bodied blend displaying notes of cherry and blackberry with a lively spicy finish.

Pair with: Grilled pork tenderloin, smoked chicken pasta, or pan-seared salmon!

Awards:

- 89 pts | 2017 Wine Enthusiast
- BRONZE | 2017 Sunset International Wine Competition
- GOLD | 2016 Idaho Wine Competition

Growing Notes:

As a whole, the 2015 vintage yielded high quality but limited quantity fruit. Cabernet Sauvignon and Syrah were standout varieties. Early ripening, fruit-forward reds such as Malbec and Syrah benefited from the warm, dry summer, yielding great intensity to the resulting wines. A strong Fall cooling trend throughout the Northwest allowed for longer hang time for late ripening varieties like Cabernet Sauvignon. This varietal maintained well-balanced structure throughout the ripening period with strong color, tannins, and balanced acidity.

Composition Notes	45% Cabernet Sauvignon, 40% Merlot, 15% Syrah
Aging Strategy	Neutral Barrels with Staves
Vineyards	Sawtooth Vineyard, Symms Vineyard, Skyline Vineyard, Airfield Vineyard (Washington)
Alcohol Content	14.6%
Cases Produced	1270
Release Date	September 2016



H U S T O N
V I N E Y A R D S

16473 Chicken Dinner Rd
Caldwell, ID 83607

Phone: 208-455-7975
info@houstonvineyards.com