2016 Chicken Dinner Red

\$18.00





Tasting Notes:

This wine is a blend of Cabernet Sauvignon, Merlot, Malbec & Syrah. It exhibits ruby red color and black cherry and currant 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:

SILVER | 2017 Great Northwest Wine Invitational

SILVER | 2017 Idaho Wine Competition

Growing Notes:

As a whole, the 2016 vintage yielded exceptional quality and quantity of fruit. Bud-break occurred the 2nd week of April and temperatures gradually increased but not exceeding the mid-90's much throughout the summer. Verasion began the first week of August with harvest following in mid-September with Syrah. Merlot, and Malbec followed with Cabernet Sauvignon finishing at the end of October. Standout Reds in 2016 included Malbec and Cabernet Sauvignon.

Composition Notes	36% Merlot, 33% Cabernet Sauvignon, 20% Malbec, 11% Syrah
Aging Strategy	Neutral Barrels with Staves
Vineyards	Huston Vineyards, Sawtooth Vineyard, Symms Vineyard, Skyline VIneyard, Airfield Vineyard (Washington), Parma Extension, Williamsons
Alcohol Content	14.6%
Cases Produced	1730
Release Date	September 2017