

2020
Private Reserve
Red
\$60.00



Tasting Notes:

Heavy in body with rich texture, dark brooding aromas and intense blackberry and dark chocolate flavors. The finish is structured with lingering tannins and balanced acidity.

Pair with: Pepper-Crusted Rib Eye, Braised Lamb Shank, Smoked Truffle Risotto or Chocolate Cheesecake with Blackberry Coulis.

Growing Notes:

Private Reserve Red is Truly Like No Other. As all great wines begin, they start with a | signature growing season and 2020 began mid-April and finished in October. The season began with moderate temperatures allowing for perfect fruit set through the bloom stage, followed by consistent daily heat and beautiful cool nights.

The fruit ripened slowly creating bold flavors and the cool evenings provided for a nice balance of acidity and structure. The mighty Syrah was the first to be harvested and followed quickly by Merlot and Malbec. As always, the Cabernet Sauvignon was the last grape to enter the winery with its grace and elegance.

The grapes after Crush continued to integrate into their new oak barrel homes for 23 months. The oak regiment was comprised of French and American barrels imparting beautiful aromatics of anise, and clove providing a fruit forward wine with structure and lingering tannins. This big complex red blend was orchestrated from three vineyard sites and 12 different blocks within the AVA with four varietals including Syrah, Merlot, Cabernet Sauvignon, and Malbec.

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| Composition Notes | 54% Syrah, 19% Merlot, 18% Cabernet Sauvignon, 9% Malbec |
| Oak Profile | 67% New Oak (50% American, 17% French), 33% Neutral; aged 23 months |
| Vineyards | 43% Huston Estate, 51% Sawtooth Vineyard, 6% Williamson Vineyard |
| Alcohol Content | 14.29% |
| pH | 4.03 |
| TA | 5.8 g/L |
| Cases Produced | 129 |
| Release Date | November 2022 |



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

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