

**2022**  
**Chicken Dinner**  
**Red**  
**\$18.00**



**Tasting Notes:**

This wine 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:**

**Growing Notes:**

2022 was a bountiful growing season. Bud break in the vineyard in mid-April with gradient temperature increases throughout the growing season. The climate allows the fruit was able to finish with bold flavor. Grapes ripened slowly creating a well-balanced fruit forward wine.

<b>Composition Notes</b>	28% Cabernet Sauvignon, 28% Merlot, 18% Grenache, 14% Malbec, 12% Syrah
<b>Aging Strategy</b>	100% Barrel Aged. 20% New oak
<b>Vineyards &amp; Appellation</b>	Williamsons, SRV   Skyline, SRV   Sawtooth, SRV   Alder Ridge, HHH   Symms, SRV
<b>Alcohol Content</b>	13.8%
<b>pH</b>	3.92
<b>Cases Produced</b>	2300
<b>Release Date</b>	September 2023



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

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