

Tasting Notes

Deep crimson in color, this wine sits pretty in the glass. Inviting aromas include purple plum, herb garden, graphite and smoked meat. There is a polished berry core and elegant notes of currants and white pepper. Mid-palate you will find subtleties of vanilla (that's the French oak talking) and fig. Structure is created by a lovely balance of medium-plus tannin and acidity. The wine is fresh and lively. This is a versatile wine for food pairing. Consider filet mignon for your special evenings and meatloaf for your casual meals. Accents such as garlic, rosemary and mint will bring out enchanting flavors in the wine and mushroom-based dishes will pair perfectly.

Additional Facts

Appellation/AVAs: Rogue Valley, Southern Oregon Vineyards: Kriselle Cellars Estate & Pheasant Hill Vineyards Harvest Dates: October 14th & 16th, 2020

Tonnage: 3.6 tons

Brix at Harvest: 25.9 & 26.3

pH: 3.4 + 3.7 TA: 5.0 + 5.5 g/L Alcohol: 14.9 %

Varieties: 100 % Cabernet Sauvignon

Barrel Program: 22 months in French oak barrels, 30%

new French oak

Production: 233 cases

Cellaring Guidance: Enjoy today or cellar for up to 10

years