



KRISELLE
cellars

2013
S/CS
53/47

Tasting Notes

Light crimson red color with alluring aromas of Bing cherries, baking spice and rose petals, this blend brings together the zest of Sangiovese with the richness of Cabernet Sauvignon. Softer notes of lavender, slate, cedar and roasted hazelnuts round out the expression of our 2013 “Super Tuscan” we call S/CS. Medium-bodied and exceptionally food friendly, S/CS is an ideal partner for a variety of cuisine. Pair S/CS with your favorite Italian dishes, grilled salmon, salami or a hearty risotto for a wonderful food and wine experience.

Additional Facts

Appellation: Rogue Valley

Harvest Date: September 12, 2013

Tonnage: 10 tons

Brix at Harvest: 24.2

pH: 3.71

TA: 0.59 g/l

Alcohol: 13.9%

Varietal(s): 53% Sangiovese & 47% Cabernet Sauvignon

Barrel Program: 23 months in French and Hungarian Oak (30% new)

Bottling Date: September 3, 2015

Production: 592 cases