

2013 Northville Red

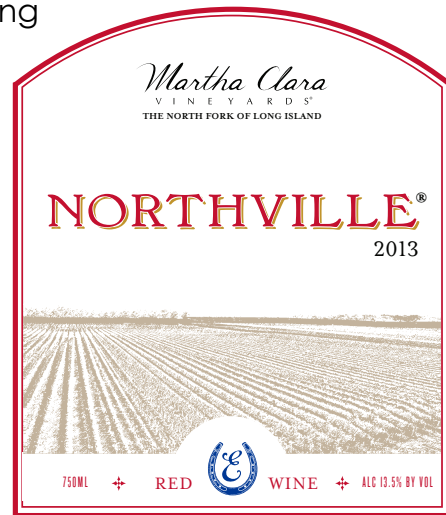
BRIEF DESCRIPTION: Medium bodied easy drinking red wine showing notes of star anise and cocoa.

COLOR: Garnet Red

FULL DESCRIPTION: Notes of dried currants and ripe cherry with subtle hints of star anise and cocoa. The palate offers firm acidity balanced with soft but firm tannins.

SERVING SUGGESTIONS: Pairs well with full flavored dishes and full flavored cheeses. Suggestions include roasted beef, pork braciola, or roasted eggplant.

Drink responsibly with friends and family now through 2035.



PRODUCTION NOTES:

WINEMAKER: Juan E. Micieli-Martinez	RESIDUAL SUGAR: N/A
GRAPE SOURCE: 100% Estate Grown	TOTAL ACIDITY: 6.10 g/L
HARVESTED: October 2013	pH: 3.56
YIELD: 2.1 Tons per Acre	CASE PRODUCTION: 1,211 cs.
BRIX: Avg. 23	BOTTLED: May 2015
CÉPAGE: 52% Merlot, 13% Cabernet Franc, 5% Petit Verdot, 30% Cabernet Sauvignon	RELEASE: August 2015
ALCOHOL: 13%	RELEASE PRICE: \$27
CLOSURE: Natural Cork	

PRODUCTION DETAILS:

Each varietal is picked and fermented individually. All varietals are destemmed, no crush, chilled, and then cold soaked for 48 hours, then heated and inoculated. Each wine undergoes fermentation in stainless steel then soaked on skins to desired phenolic character. This is then pressed with a separation of free run and press fraction. Only free run was used in the production of this wine.