



DEEP SEA

RED

CENTRAL COAST v. 2008

APPELLATION Central Coast
VARIETIES Syrah 74.3%, Petite Sirah 13.5%,
Lagrein 5.8%, Merlot 3.7%, Mourvèdre 2.6%
DATE HARVESTED Sept-Oct 2008
HARVEST METHOD Hand harvested
FERMENTATION Inoculated / indigenous
MALOLACTIC FERMENTATION Yes
CLOSURE Cork
PH 3.93
TITRATABLE ACIDITY 6.08
ALCOHOL 14.96%
BOTTLED July 2009

THE 2008 DEEP SEA RED shows incredibly dark purple hues reminiscent of pomegranate. The nose jumps at you with intense notes of dark red fruits including blackberry, plum, fresh bread, red meats, followed with hints of rose petal, thyme/oregano and lavender. The entry shows both its very nice acidity and youthful yet soft, sweet tannins. This wine unfolds into jam and cherry cola, supplemented with very nice oak integration.

GOLD MEDAL AWARD WINNER:

West Coast Wine Competition 2011
San Francisco Chronicle Wine Competition 2011
San Diego International Wine Competition 2011
Florida International Wine Competition 2010
Long Beach Grand Cru Awards 2010
Denver International Wine Competition (*Red Rhône Blends*) 2010
San Diego International Wine Competition 2010

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