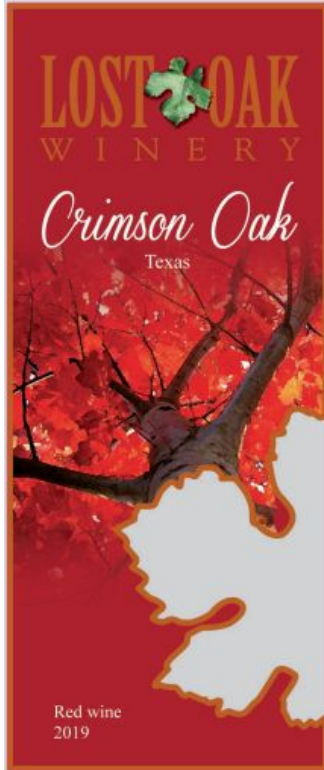


Crimson Oak 2019



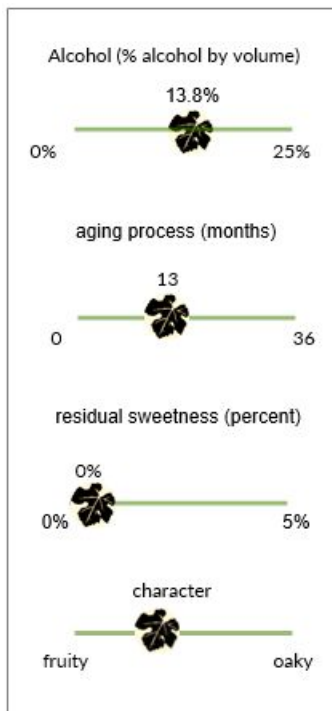
WINEMAKER NOTES

There are many reasons why a winemaker may choose to blend different grape varietals together. Sometimes the winemaker is looking for specific color, bouquet, or flavor that can only be achieved by blending. Other times it is just good fun to blend two or more wines together and see what happens. In this blend, we used Cabernet Sauvignon, Tempranillo, and Ruby Cabernet to achieve the perfect balance of flavors and tannins.

TASTING NOTES

Vibrant, with a bright berry color, this wine has aromas of mulberry and rhubarb. Lighter than previous incarnations of our Crimson Oak, the 2019 has flavors of soft cherry and pomegranate with delicate notes of sweet spices on the finish. Bright and friendly, it is sure to make you smile.

TECHNICAL NOTES



Varietals & Vineyards:

44% Ruby Cabernet from Krick Hill Vineyards, Levelland, TX
34% Tempranillo from Bingham Family Vineyards, Meadow, TX
22% Cabernet Sauvignon from Diamante Doble Vineyard, Tokio, TX

Harvest Date:

August - October 2019
Average Brix: 23

Aging:

Average time in oak: 13 months
Ruby Cabernet stainless steel aged
Bottled October 2, 2020

Food Pairing:

The perfect charcuterie wine, Crimson Oak is at home around a myriad of cheese, deli meats, dried fruit, and olives. Or try with pasta with pink sauce, Croque Madame, or raspberry cheesecake.