

# Crimson Oak 2020



## WINEMAKER NOTES

There are many reasons why a winemaker may choose to blend different grape varieties together. Sometimes the winemaker is looking for a specific color, bouquet, or flavor that can only be achieved by blending. In this blend, Cabernet Sauvignon, Merlot, Rubired, and a touch of 2021 Mourvèdre were used to achieve the perfect balance of flavors and tannins. New American oak was introduced midway through the aging process to enhance the oak in Crimson Oak.

## TASTING NOTES

Lively, with a dark ruby color, this wine is bursting with aromas of wildflowers, ripe berries, and baking spice. The spicy flavors carry over to the palate, expressing clove, vanilla, and candied cherries. It has delicate notes of gingerbread cookie and sweet tobacco on the finish. Hints of oak and vanilla behind every sip are sure to make you smile.

## TECHNICAL NOTES

### Varietals & Vineyards:

40% Cabernet Sauvignon from Columbia Valley Washington  
32% Merlot from Columbia Valley Washington  
18% Rubired from California  
10% 2021 Mourvèdre from Diamante Doble Vineyard  
Tokio, Texas

### Harvest Date:

August – October 2020  
Average Brix: 23

### Aging:

Average time in oak: 12 months  
Bottled October 21, 2022

### Food Pairing:

The perfect charcuterie wine, Crimson Oak is at home around a myriad of cheeses, deli meats, dried fruits, and olives. Or try with classic lasagna, grandma's beef stew, blue cheese wedge salad, or chocolate chip and walnut cookies.

