

# Crimson Oak 2022



2022  
**CRIMSON OAK**  
Texas High Plains

## 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, Sangiovese, Ruby Cabernet, and a touch of Petite Sirah 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

This medium body Crimson Oak reveals a vibrant hazy red complexion. This wine has ravishing aromas of red currants, Stella cherries and hints of dark mocha. Notes of herbal undertones, complemented by flavors of dark plum and berry jam, creating a fun and vibrant tasting experience.

## TECHNICAL NOTES

### Varietals & Vineyards:

48% Sangiovese from Reddy Vineyards,  
Brownfield, TX

48% Ruby Cabernet from Krick Hill Vineyards,  
Levelland, TX

4% Petite Sirah from Lost Oak Estate Vineyard,  
Burleson TX

### Harvest Date:

September 2022

### Aging:

Time in oak: 20 months

Bottled May 23, 2024

### Food Pairing:

Pair with buttery richness of gouda cheese and sweet peaches. Enjoy a creamy mushroom risotto with a medium-rare ribeye or grilled lamb with rosemary garlic to enhance the herbal notes. For a simpler pleasure, a juicy cheeseburger followed by dessert, a dark chocolate tart with a sweet berry compote.

