

Crimson Oak NV



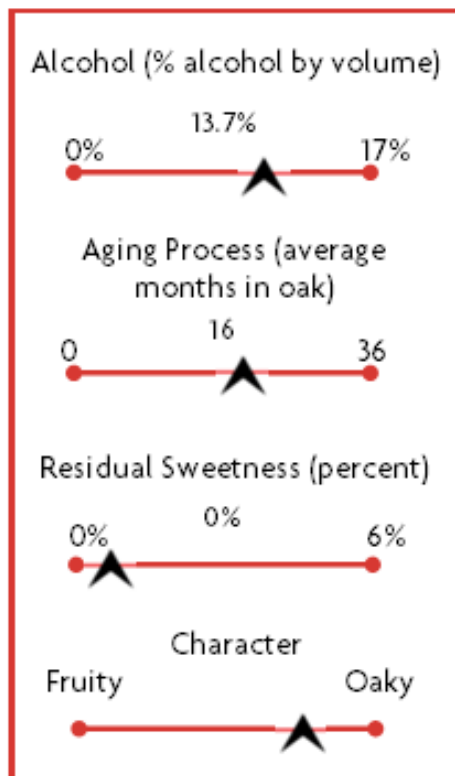
WINEMAKER NOTES

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

This Crimson Oak is vibrant with a rich plum color. Oaky aromas with warm notes of vanilla and under currents of plum, lilac, and brown sugar. The palate is bursting with dark red berries, plum, vanilla, and light roast coffee beans. Rich tannins carry dark chocolate on the finish lingering faintly before giving way to tea and peppercorn.

TECHNICAL NOTES



Varietals & Vineyards:

50% Petite Sirah from California
29% Field Blend from Texas High Plains
13% Cabernet Sauvignon from California
8% Petit Verdot from Texas High Plains

Aging:

Average time in oak: 16 months
Bottled October 25, 2023

Food Pairing:

The perfect charcuterie wine, Crimson Oak is at home around a myriad of cheeses, deli meats, dried fruits, and olives. Also try smoked almonds, burnt ends, baked potato with pulled pork, kale salad with blue cheese and walnuts, spaghetti alla puttanesca, and dark chocolate peanut clusters.