

McPherson



Product Information Sheet

Variety: Tre Colore

Blend: Cinsault 71%, Carignan 22%, and Viognier 7%

Vintage: 2021

Alcohol: 13.2%

Brix at Harvest: 24.5°

Acidity at Bottling: 6.4 g/L

pH: 3.59

Residual Sugar: 0.4 g/L

Skin Contact: 10 days

Fermentation: 10 days at 85° F

Aging: 6 months in stainless steel

Grapes Sourced From: Texas High Plains

UPC Number: 0 90024 31023 0

750 ML Bottles/Case: 12

Weight LBS/Case: 36.3

Cases/Pallet: 56 Cases/Tie: 14 Ties/Pallet: 4



Tre Colore, or three colors, is named for its blend of three French Rhone varieties grown on the Texas High Plains – Cinsault, Carignan, and Viognier – fermented and aged entirely in stainless steel. This blend has bright cherry, berry, and plum aromas and flavors with no oak to cover them up. Slightly chilled, this is the perfect red for hot weather. Tre Colore is enjoyable by itself or with everything from burgers to grilled salmon.