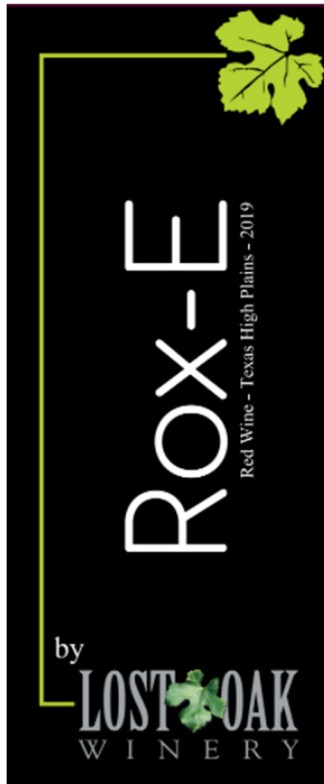


# Rox-E 2019



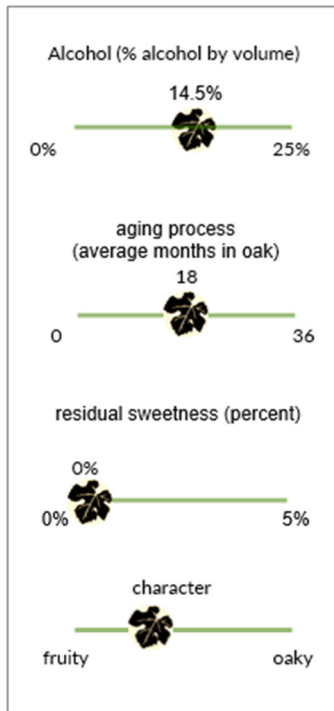
## WINEMAKER NOTES

There are many reasons why a winemaker may choose to blend different grape varieties 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, Cabernet Sauvignon, Zinfandel, Rubired and a special blend of wines from the 2020 harvest were used to achieve the perfect balance of flavors and tannins.

## TASTING NOTES

When swirled, the Rox-E reveals a rich ruby color. Aromas of ripe cherries, raspberries, and dark currents surpass subtler notes of spice and vanilla. The flavors of cherries and raspberries carry over to the pallet along with pomegranate and tart currents. The finish is bright with light lingering tannins.

## TECHNICAL NOTES



### Varietals & Vineyards:

69% Cabernet Sauvignon from Texas High Plains  
21% Zinfandel from Texas High Plains  
5% combination of 2020 Cabernet Franc, Shiraz, Cabernet Sauvignon, and Petite Sirah from Texas  
5% Rubired from California

### Harvest Date:

August - October 2019  
Average Brix: 23

### Aging:

Average time in oak: 18 months  
Bottled October 12, 2021

### Food Pairing:

Pair with spinach and artichoke dip, stuffed mushrooms, Margherita pizza, cedar plank roasted salmon with citrus and cilantro, beef tips and noodles, green beans almondine, cherry ricotta tart