



2008

## Sammy Baby Cuvee



**APPELLATIONS:** 100% Sierra Foothills AVA, Calaveras County

**HARVEST DATE:** October 7, 2008

**VINEYARD COMPOSITION:** 75% Carignane, Brat, Brawler and The Instigator

**ALC:** 15.4%

**PH:** 3.78

**TA:** .55 g/100ml

**CASES PRODUCED:** 149

**CELLAR PRACTICES:** All fruit is hand picked, hand sorted, destemmed and crushed with 15% whole cluster into small open top fermentors. Cold soaked for 4 days, inoculated with specially selected yeast isolated from Rockpile AVA and fermented dry. Pressed into 100% French Oak barrels and aged for 19 months.

**TASTING NOTES:** Inky purple edges show impressively in the glass, copious notes of sautéed chorizo and chipotle laced black beans followed by plum and crème de cassis. The flavors are bold, like something right out of a Texas barbeque pit, black pepper, smoked meat, grilled peaches and bouquet garni. There is a mouthwatering tension between sweet and savory flavors that sustains a long yet silky finish.

**RETAIL PRICE:** \$24