

blackswift

CALIFORNIA

2017 BLACKSWIFT

Winemaker Carolina Bistué

Appellation Winters, CA

Blend 43% Syrah, 38% Grenache,
10% Mourvedre & 9% Cabernet Sauvignon

Winemaking Notes

Aged in 300l French oak barrels for 12 months (20% in new, 30% second-use and 50% neutral). We harvest before sunrise on late September or Early October, depending on the maturity of the grapes and the climatic conditions of each year, obtaining well-ripened grapes with mature tannins and fantastic concentration of flavors. A good and clean harvest is the starting point for making great wines, so we sort of clusters in the field and at the winery, eliminating all non-desired components. We also use dry ice after destemming to prevent early fermentation. Once at the winery, the grapes are fermented in bins with multiple daily punch-downs.

Tasting Notes

Aromas and flavors of mature cherries, raspberries and hints of dark minerals and cacao. Intense and full bodied with well-matured tannins. Pair with medium-rare steaks, grilled chicken, smoked meats or venison.

UPC 8-6933800031-7

