

2008 DURIF

Monterey County
90 cases produced

Winemakers Notes:

I know I say it all the time but... Texture, Texture, Texture! This is what it is all about. This is a rich, dense expression of the wine we affectionately call Durif! We founded our winery on this grape variety in 2005. This is the anniversary wine for Claire and my wedding; we served the 2005 Durif at our wedding in 2008! So needless to say, this wine is very special to us personally!

Tasting Notes

Boysenberries, spice, and flowers all invade your senses. When put to your lips it is chewy, black velvet on the pallet with all of the nose transpiring into the flavors in your mouth!

Food Pairings:

Lamb, gamy meats and cheeses, anything with a little fat on it! This wine will stand on its own but will pair well with any heavier dish you throw at it.

Specifics:

14.5 % Alc.

3.78 PH

40% New French Oak (Center of France)

18 Months in barrel

Bottled 4-7-10