



This primarily Bordeaux-inspired blend shows the sanguine, focused fruit and shapely tannins that we've come to expect from the sandy soils and slightly cooler mesoclimate of this outstanding vineyard site

THE PARING RED 2005

45% Cabernet Sauvignon, 45% Merlot, 10% Sangiovese.
75% new French oak barrels (Sylvain and Taransaud)
for 18 months
Bottled unfinned and unfiltered
1,091 cases made

WINEMAKER'S NOTES: Cassis, plum and grilled meat notes jump out from the glass from the Bordeaux varieties. Hints of mushroom, strawberry, truffle and lifted violet from the sangiovese emerge from the wine as it sits in the glass. Powerful nose with a complexity similar to the sangiovese based wines of Italy. Smoke, fruit and flowers. Smooth and generous on the palate with black fruit and earth intermingling. Finishes with melted tannins and a cleansing touch of sangiovese acidity.

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