

CHEESE BORGER IRED

An easy drinking, velvety red blend that matches seamlessly with grilled foods, especially the almighty cheeseburger.

29% ZINFANDEL / 17% CABERNET SAUVIGNON / 14% CARIGNANE / 10% GRENACHE / 13% PINOT NOIR / 8.1% BARBARA

APPELLATION: MENDOCINO COUNTY

BOTTLED: JANUARY 2021

About 8 vineyards are in this blend - all of them family owned and farmed. The oldest are Carignane and Zinfandel planted in the 1940s and head trained. The grapes were 100% de-stemmed and fermented in separate lots from ½ ton to 5 tons, and punched down by hand. It went to barrels immediately after primary fermentation and completed ML the following spring, racked and returned to barrels. 100% French oak, burgundy barrels, about 10% new. It was blended in September 2018 and returned to barrels, where it was aged until shipped to us in fall 2020.

This blend is funky, and we know it. But conforming to rules has never been our thing, so we went with it anyway. The result is a fun, bright, energetic blend of red fruits and a little tannin and smoke, all of the things that go so well with the beloved cheeseburger.

"...this full-bodied red wine is designed for pairing with cheeseburgers and other grilled foods." - Fox News

"Don't wait for cheeseburger nights; enjoy this exceptional buy with any kinds of grilled foods" - Examiner.com

"...easy to drink red with just enough juiciness to play kindly to the salty richness of a fatty burger." - SeriousEats.com

"...not only did it go well with the burger but it also was just a good stand-alone bottle of red wine." - BurgerMayhem.com

"A Top Ten Steak Wine" - Fox News