

2017 LION'S RIDGE RED WINE

The Lion's Ridge Red Wine is a true homage to the traditional blends that are crafted in the Bordeaux region of France. The Bordeaux region of France is well known for its cooler climate and often overcast and muggy summers. The Central Coast lends itself to a cooler climate and dreary foggy mornings. This gives the Bordeaux varietals a chance to develop much more intense and complex flavors that you won't find in a hotter climate style of blend. Flavors and aromas of mushroom and slate coupled with black fruits and a mild tannin structure, mimic the idealistic style that comes from one of the best wine grape growing regions in the world.

HARVEST NOTES

In 2017 winemakers and vineyard owners rejoiced in unison from the ideal weather at bud break in the spring, right through perfect ripening temperatures through October and until the last grape was harvested. The winter prior to the 2017 growing season was wet and supplied well above average rain fall to drench the soil profile and create an optimal environment for a fruitful 2017 season. The rain subsided in early spring allowing the vines to dry out and utilize the full water profiles in the soil to gain great early season vigor. Perfect temperatures through fruit set and into the summer allowed for higher than average yields and more clusters on the vine than had been seen in the previous 3 vintages. Warm late summer temperatures gave us long hang time and perfectly ripened grapes on the vine. 2017 will go down as an above average year for yields and a well above average year for quality.

WINEMAKING NOTES

The Lion's Ridge Red Wine grapes are handpicked and hand sorted prior to a 48 hour cold soak at 40 degrees F. During fermentation the wine is pumped over 4 times per day during peak fermentation to maximize extraction. Post fermentation the wine is held on skins for 24 hours to extend maceration and provide even more color and tannin extraction. The Meritage is the best representation of a winemaker using all the tools he has to make the best wine possible. This wine is crafted over several tasting sessions with the winemaking team, fine tuning all aspects from flavor and aromas, to structure and mouthfeel.

TASTING NOTES

Color: Purple and Dark in Color

Aroma: Black Cherry, Chocolate, Slate and mushroom

Flavor: Baking Spices, Vanilla and Blackberries

Structure: Acidity, Medium tannin and Long finish

Pairing: Grilled lamb with Goat cheese, Mushroom soufflé

TECHNICAL INFORMATION

Blend: 60% Merlot, 25% Malbec, 10% Cabernet Sauvignon, 5% Petit Verdot

Aged: 14 months on 30% New French Oak, 70% Neutral French and American Oak

Harvest date: 9/22 – 10/30

Average Brix at Harvest: 24.5

PH: 3.49

TA: 0.68

Bottling Date: 4/30/2019

Alcohol %: 14.5%



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