



SIX HANDS DELTA RED 2013

COUNTRY OF ORIGIN

USA

APPELLATION

California (grapes from Lodi & Dunnigan Hills)

VARIETALS

33% Merlot, 33% Petite Sirah, 33% Cabernet Sauvignon

WINEMAKING

The grapes are crushed, de-stemmed, and undergo separate vinifications by varietal. During fermentation, the wines are punched down manually, three times per day for two weeks. After fermentation, the individual wines are pressed and racked into stainless steel tanks, where they settle for two months. The separate wines are then blended and racked into French oak barrel—30% of which are new and 70% of second- to forth-year barrels—where they age for 16 months. The Delta Red is bottled unfinned and lightly filtered, 18 months after the harvest.

TASTING NOTES

Our signature red hails from our home region of the Sacramento Delta. This rich, full-bodied blend offers generous aromas of blackberry, cherry, eucalyptus and subtle hints of vanilla. An ideal red for barbecues and slow-roasted meats!



 **Classic Wines**
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us



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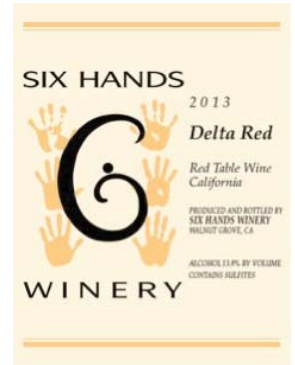
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