

Winemaker Notes

Blackbird Red Wine 2016



Our cult-favorite red is immensely satisfying during the cold winter months. Try it paired with roasted meats or slow-cooker meals.

Cases produced: 216
Residual sugar: 0 g/L
Alcohol by volume: 12.1%

Tasting notes: Aromas of black cherry, black plums and raspberry with hints of black pepper and pine. Medium-bodied with a silky texture and excellent balance. Long finish with well-integrated dusty tannins and hints of toast, smoke and dark chocolate.

Harvest notes: An exceptionally dry growing season led to small berries with concentrated flavors. 100% estate grown fruit from our lakeside vineyard, including our first-ever harvest of estate Merlot, was hand-harvested between Oct. 15 and 25, 2016.

Winemaker notes: Barrel aged for 2 years, it is a true reserve wine. 66% Cabernet Franc, 33% Cabernet Sauvignon, 1% Merlot. The varieties were harvested, fermented and aged separately for one year. Then, barrels were blended and aged for one additional year.

Cellaring: Drink now or cellar up to 10 years from the vintage date.

Pairing Suggestions: Cured meats, aged cheeses, dark chocolate, grilled beef, sausages or mushrooms

Accolades: 90 pts. *James Suckling*