



## Apothic® 2015 Dark

There's a romance in darkness.  
It draws our curiosity and beckons a desire to taste the unknown.

Apothic is a true original. Named for the mysterious place, *Apotheca*, where vintners stored their most coveted concoctions in 13th century Europe, Apothic blends fuse Old World intrigue with modern sophistication. Winemaker Debbie Juergenson lets the character and flavor of each varietal guide the shape of her wines. In addition to Apothic Red, Apothic White, Apothic Dark and Apothic Crush, Apothic also offers a selection of limited release blends.

### About the Wine:

Apothic Dark includes seven dark grape varieties, each adding distinct tenors and qualities. Together they slowly reveal rich layers of flavor and texture. Vintage 2015 offers black cherry and blackberry that seamlessly meld with espresso and dark chocolate. The smooth mouthfeel creates a full finish that haunts the palate.

### Viticulture Notes:

The grapes for our 2015 Apothic Dark were carefully selected from Lodi and Clarksburg, where sunlight, cool breezes and diverse soils produce wine with richness, complexity and balance. The 2015 growing season was another ideal year with an early spring, steady moderate temperatures through the summer and a dry, early harvest. The stable climate allowed the vines and fruit to grow evenly with extensive hang time to ripen perfectly and develop rich, complex flavors.

### Winemaking Notes:

Grapes for Apothic Dark were harvested at night to ensure they were cool upon arrival at the winery. Fermentation occurred at 88° to 90° Fahrenheit to maximize the extraction of dark fruit flavors. We used a variety of yeasts to bring out unique flavors and features from each lot. Following fermentation, the wine was influenced by a variety of oak to add complexity and enhance the coffee and chocolate flavors.

<b>Varietal Content:</b>	Petite Sirah, Teroldego, Cabernet Sauvignon, Zinfandel, Petit Verdot, Merlot, Tanat
<b>Varietal Origin:</b>	California
<b>Alcohol Content:</b>	14.0%
<b>Titrateable Acidity:</b>	0.51g/100ml
<b>Residual Sugar:</b>	0.60g/100ml
<b>pH:</b>	3.82

