



Apothic® 2014 Inferno

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 Inferno is a small-batch, limited release red blend that is aged in whiskey barrels for 60 days to deliver a masterful and unexpected taste experience. A wine with a whiskey soul, Inferno emerges from the flames inspired by the time-honored craft of whiskey-making, highlighting the wine's rich flavors with a time-intensive barrel-aging process. Vintage 2014 Apothic Inferno offers red and dark fruit flavors that combine with layers of maple, all leading to a long, clean finish. The mouthfeel is plush with well integrated tannins.

Viticulture Notes:

The 2014 growing season in California was ideal, with an early spring and dry warm weather through the summer into harvest. That gave the fruit long, steady days on the vine and time to develop bold, rich fruit flavors. All of the varietals used in this unique blend were picked at optimum ripeness to offer their full character.

Winemaking Notes:

We gave the fruit a one-day cold soak to extract additional flavors, and then fermented the juice and skins in a combination of cone-sweep tanks and upright tanks for 4 to 6 days at a temperature of 88 to 90 degrees on average. Apothic Inferno was first aged with various types of oak for 3 to 6 months, then was aged another 61 days in whiskey barrels to give a unique character to this special blend.

Varietal Content:	Zinfandel, Merlot, Syrah, Petite Sirah, Pinot Noir
Varietal Origin:	California
Alcohol Level:	15.9%
Titrateable Acidity:	0.54g/100mL
Residual Sugar:	0.64g/100mL
pH:	3.61

