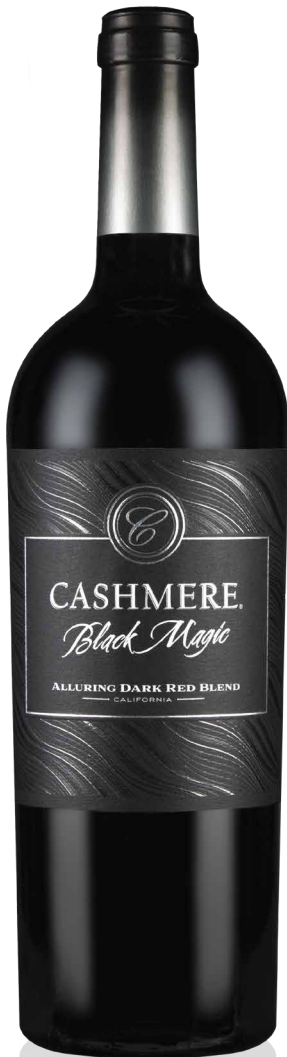


CASHMERE®



COMPOSITION

Petite Sirah · Mourvèdre
Syrah · Grenache

WINE DETAILS

Alcohol: 15.0%
Brix at Harvest: 24.9
Total Acidity: .62
pH: 3.72
RS: 0.80g/100ml

2015

CASHMERE BLACK MAGIC

CALIFORNIA

Cashmere Black Magic is an alluring blend of grapes that were spirited away from ancient vines rising up from the dark, rich loam. You'll be spellbound by the resulting libation with its notes of dark berries, chocolate, hints of black pepper and plum. Experience the dark delights of Cashmere Black Magic.

WINEMAKER NOTES

With the second vintage of Cashmere Black Magic, we set out to build upon the fine, balanced flavors of our enchanting Cashmere Red blend and create a wine that was dark, rich and satisfying. The addition of Petite Sirah from our Contra Costa and San Joaquin vineyards takes this wine to the next level of depth and intensity.

VINEYARDS

The primary source of the grapes for Cashmere Black Magic are vineyards in Contra Costa County. It's warm and sunny climate, coupled with deep sandy soil and limited water, creates grapes of great flavor intensity and dark color. The addition of Syrah from the North Coast of California provides a bright boysenberry character and excellent tannin. Finally, the vineyard on the eastern edge of the San Joaquin Valley provides the spicy, well-structured Petite Sirah.

FERMENTATION AND AGING

The individual lots of grapes were harvested separately according to ripeness and balance of acidity. The grapes underwent total de-stemming and a very gentle crushing to ensure a large portion of whole berries in the must. Fermentation was carried out in stainless steel with select cultured yeasts at controlled temperatures. The grapes were pressed at dryness then settled for ten days and racked to 30% new French oak with a dark toast level for six months.

FOOD PAIRING

Incomparable with grilled meats flavored with big sauces.