



Apothic® 2014 Red

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:

This masterful blend of intense fruit flavors creates a truly unique experience. Zinfandel lends notes of dark fruit and subtle spice, while Merlot and Syrah give Apothic Red a decadent, smooth mouthfeel. They are complimented by Cabernet Sauvignon which gives a firm structure and bold flavors. All of the varietals combine to offer layers of black cherry and dark fruits that are enhanced by soft vanilla and mocha, finally giving way to an ultra-smooth mouthfeel and finish.

Viticulture Notes:

The 2014 growing season in California was ideal, with dry warm weather, resulting in bold fruit flavors. The grapes for our Apothic Red were selected from areas where sunlight and diverse soil structures result in wine with complexity and balanced acidity. The Syrah, Merlot and Cabernet Sauvignon grapes produce blueberry and black cherry flavors with complex tannins that round out the intense fruit in the Zinfandel.

Winemaking Notes:

We fermented the 2014 Apothic Red in a combination of cone-sweep tanks and upright tanks for 4 to 7 days at a temperature of 88 degrees on average. Some lots were racked and returned and others were made using the saignée method of removing some of the pressed juice to create more intense color and flavor in the remaining must. Across all lots, we exercised meticulous temperature control and induced heat spikes on selected lots to encourage extraction of dark fruit characters. Apothic Red was aged on various types of oak to encourage notes of vanilla, mocha and toffee in this unique blend.

Varietal Content:	Zinfandel, Syrah, Merlot, Cabernet Sauvignon
Varietal Origin:	California
Alcohol Level:	13.5%
Titrateable Acidity:	0.54g/100mL
Residual Sugar:	1.55g/100mL
pH:	3.76

