



TECHNICAL

APPELLATION:

Central Coast, California

BLEND COMPOSITION:

25% Merlot, 20% Grenache,
20% Syrah, 20% Malbec,
10% Zinfandel, 5% Petit Verdot

BARREL COMPOSITION:

80% stainless steel, 20% aged in
new French and American oak

WINE CHEMISTRY:

TA: 6.5 g/L

pH: 3.46

ALC: 13.5% by volume

INCOMING BRIX: 24.5°–26.5°



2014

FRESH RED BLEND

Central Coast · California

Callie Collection pays tribute to the beautiful California Central Coast where the grapes for our wine are sourced. It's crafted for moments that stop time. Like when inside jokes need no explaining. When every story ends in laughter. When there's no need to act your age. When the wine is pouring, and only then, time stops.

IN THE VINEYARD

A mild winter followed by a cool spring brought smaller grape clusters and a lighter crop to the 2014 growing season. The summer progressed with nearly ideal conditions and harvest was remarkably smooth without any major frost events or heat spikes. The fruit produced showed great balance of acidity, sugar, and optimal flavor development. Our wines are balanced and easy to drink with beautiful aromas and fresh flavors.

WINEMAKING

Harvest occurred during the cool nights of September and October. Our grapes were fully destemmed before undergoing fermentation in stainless steel. Meticulously crafted with medium tannin varietals: Merlot, Grenache, Syrah, and Malbec with small amounts of Zinfandel and Petit Verdot to make the lush, ripe flavors of our Fresh Red Blend wine bloom.

IN THE GLASS

A deep, rich ruby color, our 2014 Central Coast Fresh Red Blend brings a bouquet of ripe blackberries, strawberries, and caramel with hints of vanilla. A blend of blackberry, ripe strawberry, sweet caramel, and spicy vanilla flavors round out the wine. Soft tannins and toasted oak lead to a long, lush, and rewardingly juicy finish.

ENJOY WITH

Callie Fresh Red Blend pairs perfectly with grilled meats, hearty pastas, and all kinds of cheeses.