

2020

SEVENTY-FOUR K

FIELD REPORT

A mild March sparked an early bud break in 2020. Although the season got an early start, a cool spring and rainy June slowed growth in the vineyards. The summer was very hot and dry leading into a warmer than normal ripening season in September. This warm fall weather extended ripening and balanced the acidity in the grapes resulting in amazing fruit quality and flavour profiles.

WINEMAKER'S NOTES

This red wine represents all of the full-bodied red grape varieties that we grow at Road 13! Each grape variety was harvested at optimal ripeness, hand-sorted, gently destemmed, fermented and aged individually. The wines for this blend were kept on skins to optimize power and structure to age 5-7 years, without compromising fruit, balance and approachability. The wines for this blend were aged in barrel for 10 months both in French and American oak barrels and 15% new oak.

TASTING NOTES

Big, ripe fruit notes on the nose of black cherry, blackberry, cherry pastry, BBQ spice, and subtle sweet oak. This fruit-forward, balanced wine has hints of dark plum, blueberry pastry, and mint on the palate.

PERFECT PAIRING

Prime Rib, grilled Rib-eye, pulled pork, smoked brisket or by itself watching the sunset.

BLEND

37% Merlot
26% Syrah
16% Petit Verdot
7% Cabernet Sauvignon
5% Cabernet Franc
5% Malbec
4% Mourvedre

CHEMISTRY

PH 3.64
TA 6.0 G/L
ALC 13.5 %
RS 1.4 G/L

PRODUCTION

Bottled August 2021
4261 Cases

All about the dirt.

road13vineyards.com

