The spring of 2011, and the beginning of our growing season started quite wet, but the months ahead remained warm and relatively dry. This balance in the weather patterns created great growing conditions for our grapes, with a decent amount of rain and cautiously warm temperatures, the grapes grew and developed near perfectly. With the increase in rainfall during September came the challenge of harvesting before the grapes took on too much water - which we conquered! Wines from the 2011 vintage are graceful, balanced, and bursting with bright acidity.

**Winemaking**

Blend: 50% Marechal Foch, 43% Merlot, 7% Rougeon
Harvest Date: 9/22/11  Harvest Brix: 21°
Total Acidity: 6.75 g/L  pH: 3.62
Alcohol: 12%   Residual Sugar: 1%
Cases Produced: 745

**Oak Program**

Aged for 8 months in neutral oak barrels.

**Tasting Notes & Food Pairing**

This off-dry red blend is full and jammy to the core. A smokiness lingers on the nose followed by red currants and a hint of clove. The palate holds medium weight with a satisfying richness and roundness. Pair this Vino Rosso with barbecue pulled pork or smoked gouda cheese.