

2013 SANDPIPER RED

Varietal Composition 46% Merlot 45% Cabernet Sauvignon 9% Cabernet Franc

Appellation Coombsville

Cellaring 22 months in 75% new French oak

> Production 600 cases

Final Chemistry TA: 6.0g/L pH: 3.66 Alcohol: 14.6%

Bottled September 17th, 2015

Released March 21st, 2016

Sensory Profile

Floral fruit aromas with plum, spice, crème de cassis lead into broad, juicy red berry fruit and baking spices on the palate. The wine is approachable at release and will continue to open up in the years ahead. Drink now or hold 4 - 6 years.