

ANGELS & COWBOYS

2018 PROPRIETARY RED



VINTAGE: 2018 brought a delayed start to the growing season and at first had our growers concerned at budbreak but warm and mild weather through the late spring and into summer with only short heat spikes turned the season into a dream. Winter and spring rains ensured that sufficient water was available where needed and the vintage was notable for its consistency in weather and temperatures which created steady ripening, gradual flavor development, and phenolic maturity at lower-than-average sugar levels. Fruit easily reached maturity even while carrying an above-average-sized crop. The early weeks of October saw an uptick in the pace of crush as many red varieties matured all at once but the range of varieties employed in this blend allowed for a steady pace and a rewarding vintage.

Our sourcing for this Proprietary Red Blend takes us far and wide across Sonoma County placing special emphasis on the distinctive rolling hillsides of the Dry Creek, Russian River, and Alexander Valleys where rich red grape varieties thrive. Our pursuit is unique parcels of lavish, supple, high-intensity fruit that will integrate and build upon one another to layer their complementary appeal and create a vibrant, juicy, fruity, earthy, and savory blend.

WINEMAKER NOTES: A&C Red is designed for those of us who love texture, depth, complexity and all things indulgent. We start with a base of briary, juicy Zinfandel and layer-in depth from luscious Petite Sirah, brightness from tangy Carignane, savory meatiness from Syrah, and floral notes from Grenache. We employ French oak for aging to weave these components together and add a soft oak tannin framework and structure to the opulent fruit. Oak aging also imparts a toasty, nutty note that is an attractive counter-point to the rich jammy flavors and lends longevity to the wine should it be cellared.

We embrace the Sonoma Sustainable Commitment and proudly work with growers who are committed to this endeavor. With some of our blend components sourced from vines greater than 100 years in age this blend speaks of the colorful history and present passion of winegrowing in Sonoma County.

TASTING NOTES: The deep garnet robe tempts the eye and entices to a nose of brandied cherries and mocha. The palate opens with a tangle of bright briar fruit, lavish hibiscus, luscious honey-berry black fig, and velvety plum. Spicy cola and cardamom add intricate notes and lead to a refined mineral/graphite streak (courtesy of the volcanic soils of the Alexander Valley) that gives the wine dimension and depth. The finish is firm and charged with fine tannins and a sweet velvety earth note that creates a beautifully balanced tension with the abundant fruit.

TECHNICAL: Zinfandel-based with a supporting cast of Syrah, Carignane, Petite Sirah, Grenache and related varieties.

Alcohol: 14.5% TA: 6.4 g/L pH: 3.57 R.S: 0.22%

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