

# ANGELS & COWBOYS

2 0 1 9 P R O P R I E T A R Y R E D



**VINTAGE:** 2019 began with abundant rainfall and flooding throughout Sonoma County and the North Coast. The cool temperatures that followed in spring served to delay budbreak well into March. Unexpectedly, heavy rain arrived again on our already saturated soils. The cold spring turned into a mild summer with only a few heat spikes and the steady temperatures matured most of the crop by mid-September. We completed our entire Sonoma County harvest by the end of the first week of October and the individual lots were tucked away to barrel by Thanksgiving.

**WINEMAKER NOTES:** Working with Zinfandel, Syrah, Petite Sirah, Carignane and other robust grape varieties we strive to coax richness and depth from the grapes while still retaining an elegant balance of acidity to keep the wine vibrant and fruit driven. Yeast strains are selected to enhance the natural flavors and texture of the varietals and fermentations are monitored to enhance texture and mouthfeel. Cold soaks, early pressing, and extended macerations are employed as best suited to each of the parcels. Blending is a multi-stage process in late winter/early spring, following the vintage with components aging separately for 6-10 months prior to blending.

**TASTING NOTES:** The color is a deep blue/black/red. On the nose there is briar berry compote, blueberry pie, licorice spice, brown cane sugar and dark cherry all wrapped up with a ribbon of toasty French oak. On the palate the wine is juicy and plush with attractive structural tannins, a soft oak framework and abundant blackberry, raspberry, plum, and blueberry fruit. Full-bodied, the fruit and spice components culminate to deliver a tasting experience that is robust but refined.

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

Alcohol: 14.5%

Titrateable Acidity: 6.0 g/L

pH: 3.68 pH

R.S: 0.25%

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