



blackswift  
CELLARS

## 2016 BLACKSWIFT CALIFORNIA RED BLEND

Winemaker  
Carolina Bistué

### Vineyard Location & Blend

40% Syrah - *England Shaw Vineyard, Winters, CA*  
30% Grenache - *Abba vineyard, Acampo, CA*  
30% Mourvedre - *Tanner Vineyard, Murphys, CA*

### Winemaking Notes

Aged in 300l French oak barrels for 12 months (20% in new, 30% second-use and 50% neutral). We harvest before sunrise on late September or Early October, depending on the maturity of the grapes and the climatic conditions of each year, obtaining well-ripened grapes with mature tannins and fantastic concentration of flavors. A good and clean harvest is the starting point for making great wines, so we sort of clusters in the field and at the winery, eliminating all non-desired components. We also use dry ice after destemming to prevent early fermentation. Once at the winery, the grapes are fermented in bins with multiple daily punch-downs.

### Tasting Notes

Aromas and flavors of mature cherries, raspberries and hints of dark minerals and cacao. Intense and full bodied with well-matured tannins. Pair with medium-rare steaks, grilled chicken, smoked meats or venison.

