



HEY MAMBO

2014 SULTRY RED

BLEND

37% Zinfandel, 23% Barbera,
11% Petite Sirah, 9% Rubired,
6% Grenache, 4% Tempranillo,
3% Carnelian, 3% Merlot,
2% Pinot Noir, 1% Mourvèdre,
1% Cabernet Franc

APPELLATION

33% Northern Interior Valley,
30% Lodi, 27% Paso Robles,
4% Clarksburg, 3% Lake County,
3% Santa Barbara

ANALYSIS

pH 3.59
TA 6.3 g/L
ALC 13.5%
RS 6.0 g/L

UPC

8 33302 00210 2

SRP
\$12

TASTING NOTES

At first swirl, aromas start with rich vanilla bean and brandy soaked cherries. Secondary layers deviate from the norm with fresh leather and juicy pomegranate. On the palate, the flavors express boysenberry jam, blackberry cobbler, blackstrap molasses and dried fig. The finish is long and lingering with cedar, toasted coconut and dried cherries.

WINEMAKER NOTES

The kitchen sink of red blends, our 2014 Sultry Red was blended around a core of jammy Zinfandel with a number of other unique varietals to add subtle notes from distinct appellations. The Zinfandel was sourced from various regions including Northern Interior, Lodi, and Paso Robles. To add brightness with fresh raspberry fruit, a heavy dose of Lodi Barbera was added to the blend. To provide backbone and structure with black fruit nuances, a portion of Paso Robles Petite Sirah was mixed in. The balances of the remaining blenders were added to further the complexity of the wine, add enticing aromas and flavors to evoke the senses, and contribute to the brilliant color of this red blend.

FOOD PAIRINGS

A wine made to pair with a juicy burger. The winemaker suggests a burger with bacon and blue cheese with caramelized onions on a potato roll. An alternative Asian cuisine option would a hearty portion of Broccoli and Beef.