



L E A F A N G E L

WINEMAKER COMMENTS

Scents of blueberry jam, vanilla plus a hint of chocolate are complemented by a supple, round palate and fine emery tannins.

FOOD PAIRING RECOMMENDATION

Pair with crawfish etoufee, blackened redfish, braised lamb shanks, or BBQ chicken.

TECHNICAL NOTES

Varietal: 69% Malbec, 31% Cabernet Sauvignon

Harvest Date: October 2017

Wine pH: 3.64

Finished Alcohol: 14.9%

Barrel Regime: 48% New American, 52% Neutral

Bottling Date: July 6, 2022

Case Production: 118

