

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: 60% Malbec, 27% Cabernet Sauvignon, 13% Syrah

Harvest Date: October 2012

Wine pH: 3.78

TA: 0.68

Finished Alcohol: 14.34

Barrel Regime: 52 months, 28% New American,
72% Neutral

Case Production: 417

Bottling Date: March 20, 2017

