



**L E A F   A N G E L**

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**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:* 29% Cabernet Sauvignon, 71% Malbec

*Harvest Date:* October 2019

*Wine pH:* 3.56

*Finished Alcohol:* 14.41%

*TA:* 0.75

*Barrel Regime:* 66 months, 20% New French,  
80% New American

*Bottling Date:* April 18, 2025

*Case Production:* 126

