

2014 A2B - California Red Wine



Now almost a forgotten varietal, Alicante Bouschet really deserves our attention! It's one of those grapes that has (literally) been losing ground for 50+ years. To me it has just as much, if not more to offer you than some of today's more common varietals. In the early part of the 20th century, it was the workhorse of the California grape industry; now it's acreage is in decline every year. The majority of what remains is blended into anonymity: used to add color and backbone to other more fashionable, but less potent varietals. Our 2014 A2Bblend is made up of 80% Alicante and 20% Grenache that was grown in California's Madera AVA. An under appreciated region that with modern viticultural practices is producing some super high quality fruit. The addition of the grenache this year served to brighten up the fruit and smooth the tannins of the blend. We produce this wine with zero wood (no oak and no cork) to allow the purity of the fruit to shine through unobstructed. It was fermented and aged for 9 months in stainless steel before being bottled under cap in July 2016.



Opaque dark ruby in color. Intoxicating aromas of blueberry and briary fruit leap forward first, followed by notes of caramel, cocoa, pepper, and a hint of sevilanno olive. I could go on. In your mouth, persistent, chewy fruit: blackberry pie + lots of blueberry. It has a lush texture, tannins that are fine and smooth, and just enough acidity to tie everything together.

For the amount of flavor and texture this wine shows, it is surprisingly light on its feet and approachable. A flexible everyday wine that drinks like wow all by itself and pairs with just about anything.