

VDR

Very Dark Red

2022 PROPRIETARY RED BLEND

Bold and assertive, VDR is crafted for the effortlessly cool individual whose enigmatic persona and unspoken confidence turns heads whenever they enter a room.

TASTING NOTES

It's almost impossible to not notice the dark color of VDR. Whereas many dark wines are referred to as "inky," this goes beyond that to a rich, deep, dark garnet color. The nose first entices you with ripe blackberry and plum, intermingled with notes of vanilla, mocha, and toasty oak. The aromas seamlessly carry through on the palate with vivid notes of bright black fruit and a lingering sweet oak finish, making VDR an excellent candidate for savoring on its own or sharing over a meal. Because of its unique taste profile, VDR pairs seamlessly across both your entrée and dessert.

WINEMAKING

When tasked with crafting a dark red blend that commands the attention of the palate as much as it does the eye, the VDR winemaking team was up for the challenge. Led by innovative young winemaker Ellie Loustalot, the team narrowed in on an unexpected combination headlined by Petite Sirah and Petit Verdot. While not normally considered complementary blending partners, these grapes offer ideal sugar-to-acid ratios, voluptuous palates and intensely dark color.

VINEYARDS

This wine is sourced predominantly from some of the southernmost vineyards in Monterey County, a unique pocket of the Central Coast situated perfectly for grapes like Petite Sirah and Petit Verdot. Shielded by the Santa Lucia Mountains to the west and the Gabilan Range to the east, the vines enjoy warm, undisturbed days under the sun, followed by cool evenings that dip as much as 50 degrees from the daytime highs. These cool nights help the fruit retain low pH and high natural acidity, while the daytime sunlight and heat enables the development of thick skins with excellent color and optimal sugar levels at harvest time.

COMPOSITION: Petite Sirah, Petit Verdot, Cabernet Sauvignon
APPELLATION: Monterey County
AGING: American, French and Hungarian Oak (50% new, 18 months)
ALCOHOL: 15.0%



SRP: \$26.99

Produced using 100% Renewable Wind Energy

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