

## 2019 SAIGNÉE

### SMALL LOT SERIES

*For us, the saignée method is all about harvesting Bordeaux varieties at phenolic ripeness, avoiding unripe, green characteristics, and then treating the fruit as gently as possible. The great mouthfeel is a result of sur lie aging, with a clean, bone dry finish that lingers with ripe red berry fruit.*

WINEMAKER STEPHANIE BRYERS

### VITICULTURE

**VINEYARDS**  
KING VINEYARD  
DOUGLAS VINEYARD  
PLAY ESTATE VINEYARD

**APPELLATION**  
KALEDEN  
KALEDEN  
WILD HORSE MOUNTAINS

### WINEMAKING

**VARIETIES**  
MERLOT (35%)  
MALBEC (25%)  
CABERNET FRANC (24%)  
CABERNET SAUVIGNON (16%)

**SKIN CONTACT**  
100% SAIGNÉE

**PRESSING**  
NONE

**FERMENTATION**  
COMBINATION OF WILD  
AND CAREFULLY SELECTED  
YEASTS

**MALOLACTIC FERMENTATION**  
BLOCKED

**MATURATION**  
STAINLESS STEEL

**CASES PRODUCED**  
67

**BOTTLING DATE**  
2020-02-26

**RELEASE DATE**  
APRIL 2020

**RESIDUAL SUGAR**  
2.3 g/L

**pH**  
3.46

**TOTAL ACIDITY**  
6.9 g/L

**ALCOHOL**  
13.6%



PRICE: \$26.00 / AVAILABILITY: WINERY DIRECT / CSPC: +2400