



2010 CINDER CONE RESERVE RED HILLS LAKE COUNTY

This house blend received its name in recognition of the cinder cone volcano vent located a quarter-mile from the winery along Point Lakeview Road.

This wine is a unique symphony of 48% Syrah, 22% Malbec, 15% Cabernet Sauvignon, and 15% Grenache.

VINEYARDS

This is the first non-varietal blend and the third vintage that we have produced and is a unique symphony of 48% Syrah from our estate vineyard Crimson Hill, 15% Crimson Hill Cabernet, 22% Malbec from Snows Lake, and 15% Grenache from Crimson Hill - all from the Red Hills district of Lake County.

WINEMAKING

The grapes were crushed, concentrated by bleeding 8% of the volume, and then cold-soaked for three days prior to fermentation in bins holding approximately 1.5 tons each. The bins were punched down and aeratively pumped over for periods between 10 and 30 days providing a gentle quality extraction of color, flavor and texture. After pressing, the wine was aged in a combination of new and used French oak barrels for 20 months.

TASTING NOTES

The wine's aromas are of blackberry and plum, with highlights of smoked meats and black pepper. The big concentrated flavors are of plum, currants and toasted oak. This structured wine calls for full throttle fare as grilled meats, game, or smoked cheese.

**48% Crimson Hill Syrah
22% Snows Lake Malbec
15% Crimson Hill Cabernet-
Sauvignon
15% Crimson Hill Grenache**

**Alcohol: 14.5%
Production: 520 cases
Bottled on August 14, 2012
Retail Price: \$25**

