



2013 Black Russian Red \$60 Suggested Retail

This vintage of Black Russian Red has an enticing deep red-purple color backed up with aromas reminiscent of black currants, elderberry, ripe plum, and ripe red raspberries. This medium bodied wine combines all these aromas on the palate with tart cherries, mellow oak character and rich, silky tannins all leading to a nice, long and contemplative finish.

A total of 4.42 tons of estate grown Saperavi and Sereksiya Charni grapes were harvested by hand on October 17, 2013. They had 21 brix natural sugar, 1.02 TA and a 3.18 pH. The grapes were de-stemmed, crushed and inoculated with yeast. Fermentation lasted for eight days at 62-77 degrees and the must went through 100% malolactic fermentation. The must was then pressed and the wine was then aged in seven year old and new American oak barrels for 27 months. The wine was then transferred into stainless steel, egg white fined and cold stabilized. It was then filtered and bottled on July 19, 2016. The finished wine has 0.66 TA, a 3.42 pH, 0.5% residual sugar and 12.4% alcohol. 183 cases produced.