



# moobuzz

## GRENACHE SYRAH MOURVÈDRE

central coast

2015

**90** PTS  
THE TASTING  
PANEL  
September 2016

“This is a rustic, adventurous wine – great value too – equipped with enough savory notes, ripe blueberry and cherry to keep it focused. The bramble and spice of the Grenache lifts it further, with well-toned acidity to prove itself worthy for a variety of food pairing options. “

### WINEMAKER NOTES

The Central Coast saw a vintage with an early harvest and low yields, providing concentrated full flavors. This blend of Grenache, Syrah and Mourvèdre was sourced from the warm hills of Paso Robles to the cool peaks of the Santa Barbara Highlands; nearly the entire length of the Central Coast AVA. With a hefty dose of cool climate Grenache this wine is focused on bright fruit. While aged in neutral oak, the wine is still kissed with a touch of oak spice to round out the palate.

### FOOD PAIRINGS

A wine that will pair well with a variety of dishes including chili-rubbed flank steak with white polenta, stuffed mushrooms, or lamb shanks braised in red wine.

#### VARIETAL BLEND

70% Grenache  
26% Syrah  
4% Mourvèdre

#### APPELLATION BLEND

100% Central Coast

#### PH

3.76

#### TA

5.4 g/L

#### ALC

14.0%

#### SRP

\$21.99

#### UPC

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