



HEY MAMBO

2013 SULTRY RED

BLEND

44% Tempranillo, 28% Syrah, 14% Merlot, 7% Zinfandel, 6% Petite Sirah, 1% Barbera

APPELLATION

50% Clarksburg, 48% Paso Robles, 2% Lodi

ANALYSIS

pH 3.70
TA 5.9 g/L
ALC 13.5%
RS 5.8 g/L

UPC

8 33302 00210 2

SRP

\$12

TASTING NOTES

Deep purple in color, this Red Blend showcases aromas of rich vanilla bean, brandy soaked cherries, tangerine, and hints of fried sage. On the palate, flavors start with fresh black cherry fruit with notes of marionberry, black raspberry, root beer, sweetened coconut, and a touch of fresh dill. The finish lingers with more vanilla, coconut and rich molasses cookie while the dark fruit continues to bounce back and forth on your palate.

WINEMAKER NOTES

The 2013 vintage was a winemakers dream with perfect late season heat and optimal ripening from vineyards all over California. Small lots were cherry picked from exclusive blocks in Clarksburg and Paso Robles to assemble this blend. Most of the character comes from the Tempranillo from Clarksburg that acts as a base and backbone to this blend. Balancing the blend nicely, two different blocks of Merlot from Clarksburg added fruit, depth, and structure. The balance of the Merlot was sourced from Paso Robles, which added even more structure and dark cherry fruit. The Syrah, Zin, Petite Sirah, and that pinch of Barbera comes from a handful of vineyards in Paso Robles that adds a nice layer spice and rich black fruit notes.

FOOD PAIRINGS

Our winemaker suggests juicy ribs in a sticky BBQ sauce with sweet potato fries and corn pudding as the perfect food pairing to stand up to this flavorful wine. Another outstanding choice would be a spicy sausage or pepperoni pizza on any night of the week.