HEY MAMBO

2013 SULTRY RED

90 pts.

The latest vintage shows all the right moves for this dun-drenched, earthy red. Light on its feet, it takes graceful steps towards lush ripeness and balances its partner of fine acidity while dipping into chocolate-coffee-fig undertones. -March, 2016

THE TASTING PANEL

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

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 of 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.

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