



HEY MAMBO

2014 SULTRY RED

90pts.

THE TASTING PANEL
OCTOBER 2016

BEST BUY
87 points

WINE ENTHUSIAST
DECEMBER 2016

“With eleven varietals comprising this rustic, exciting red- and an over delivery of flavor and texture- its jammy and spicy to the core. Red cherry tannins, pomegranate and cedar integrate with ripe raspberry and black licorice.” - Tasting Panel, October 2016

BLEND

37% Zinfandel, 23% Barbera,
11% Petite Sirah, 9% Rubired,
6% Grenache, 4% Tempranillo,
3% Carnelian, 3% Merlot,
2% Pinot Noir, 1% Mourvèdre,
1% Cabernet Franc

APPELLATION

33% Northern Interior Valley,
30% Lodi, 27% Paso Robles,
4% Clarksburg, 3% Lake County,
3% Santa Barbara

ANALYSIS

pH 3.59
TA 6.3 g/L
ALC 13.5%
RS 6.0 g/L

UPC

8 33302 00210 2

SRP

\$12

WINEMAKER NOTES

The kitchen sink of red blends, our 2014 Sultry Red was blended around a core of jammy Zinfandel with a number of other unique varietals to add subtle notes from distinct appellations. The Zinfandel was sourced from various regions including Northern Interior, Lodi, and Paso Robles. To add brightness with fresh raspberry fruit, a heavy dose of Lodi Barbera was added to the blend. To provide backbone and structure with black fruit nuances, a portion of Paso Robles Petite Sirah was mixed in. The balances of the remaining blenders were added to further the complexity of the wine, add enticing aromas and flavors to evoke the senses, and contribute to the brilliant color of this red blend.

FOOD PAIRINGS

A wine made to pair with a juicy burger. The winemaker suggests a burger with bacon and blue cheese with caramelized onions on a potato roll. An alternative Asian cuisine option would a hearty portion of Broccoli and Beef.