

# VDR

*Very Dark Red*

## PROPRIETARY RED BLEND

*Bold and assertive, VDR is crafted for the effortlessly cool individual whose enigmatic persona and unspoken confidence turns heads whenever they enter a room.*

### TASTING NOTES

It's almost impossible to not notice the dark color of VDR. Whereas many dark wines are referred to as "inky," this goes beyond that to a rich, deep, dark garnet color. The nose first entices you with ripe black cherry, blackberry, and boysenberry, all intermingled with floral hints of lavender. The dark fruit aromas seamlessly carry through on the palate with vivid notes of black cherry, blackberry and boysenberry accompanied by Bing cherry and pomegranate. With each sip, the wine continues to unfold revealing underlying essences of mocha, black tea, and sweet Madagascar vanilla. Supple tannins and cascading flavors that continue to evolve with each sip make VDR an excellent candidate for savoring on its own, as well as sharing over a meal.

### WINEMAKING

When tasked with crafting a dark red blend that commands the attention of the palate as much as it does the eye, the VDR winemaking team was up for the challenge. Armed with years of experience, the team narrowed in on an unexpected combination headlined by Petite Sirah and Petit Verdot. While not normally considered complementary blending partners, these grapes offer ideal sugar-to-acid ratios, voluptuous palates and intensely dark color.

### VINEYARDS

Sourced predominantly from some of the southernmost vineyards in Monterey County this unique pocket of the Central Coast is situated perfectly for grapes like Petite Sirah and Petit Verdot. Shielded by the Santa Lucia Mountains to the west and the Gabilan Range to the east, the vines enjoy warm, undisturbed days under the sun, followed by cool evenings that dip as much as 50 degrees from the daytime highs. These cool nights help the fruit retain low pH and high natural acidity, while the daytime sunlight and heat enables the development of thick skins with excellent color and optimal sugar levels at harvest time.

### APPELLATION

Monterey

### AGING

French oak, American oak, Hungarian oak  
(30% new, 10-14 months)

### ALCOHOL

15.0%

