

CHUPACABRA

The Trickster. The Shape Shifter. The ever elusive shadow who mutates with the Sun and Moon. One year a Dragon, another a Snake. This is our Mystery blend. Think forest, not trees. Think weather, not rain. Stare and the CHUPACABRA, who dwells in your heart and not in your head, will vanish. Only a True Alchemist can draw holy flood from a stone, and the CHUPACABRA is his opus, his phoenix, his cherub, his child. All for 22 bucks a bottle. Give or take. This blend was initially introduced as a means to provide a home for juice that didn't fit into the Caduceus Program. But as things progressed, we've sought out specific grapes and sites to make this wine. And now we've introduced a Chupacabra Blanca and Chupacabra Rosa. These blends will continue to shape shift from year to year based on our whims and access to new and interesting sites. As of 2011 most of these wines have moved away from CA fruit in favor of New Mexico and Arizona fruit. Again depending on availability and quality.

Caduceus Cellars & Merkin Vineyards 2012 Chupacabra Blanca is a blend of 26% Sauvignon Blanc, 26% Gewurztraminer, 20% Riesling, 14% Chardonnay, 11% Chenin Blanc, and 3% Malvasia Bianca from Luna Rossa Vineyard, Luna County New Mexico and were cold soaked, whole-cluster pressed, barrel fermented and aged in stainless steel. Reminiscent of grapefruit, honey dew melon, and pears on the picnic table in the yard; grass freshly cut, sprinkler running.

Emplates

