



CUATRO DIAS

"SINS of OUR PAST"

2013

VARIETALS: 35% Merlot, 25% Zinfandel, 20% Cabernet Sauvignon, 10% Syrah, 10% Primitivo

AVA: Paso Robles

SOURCE: Wilkins Vineyard, Paso Robles

FERMENTATION: Fermented in 3 ½ ton bins

COOPERAGE: 19 Months in barrel; 35% new American oak & 65% neutral barrels.

ALCOHOL: 14.8%

PRODUCTION: 90 cases

TASTING NOTES: *Enclosed in a robe of deep, dark garnet colour, the wine presents fragrant aromas of dark Loganberries & ripe raspberries, with touches of ripe plum, vanilla & eucalyptus. The palate melds the berry flavours with black cherry, cardamom and a hint of cocoa. Multi-layered & complex, one's taste buds flirt merrily with the varied varietal components. Though full-bodied, the rounded tannins assist in producing a smooth, elegant, and tapered finish.*

SUGGESTIONS: While absolutely perfect for sipping, quaffing & tickling of the tonsils, this vino will pair up with such fare as medium/hard cheeses, charcuterie, lasagne, Southern-style spare ribs or a good ol' pot roast with all the fixins'!!