

# SEAMUS CUVÉE



Enjoy this unique blend of 60% Grenache and 40% Cabernet Sauvignon.

Fermented separately in neutral French oak barrels for 20 months.

Blended and barrel-conditioned for an additional six months allowing complete integration of flavors and tannins.

Complex notes of black pepper, rose petals and black cherries, followed by lush red raspberry and toasted cinnamon on the palate.

This color is a vibrant purple. The tannins are soft and supple, complemented by a balanced acid cleanse on the finish.

Vintage: 2013

Varietals: Grenache and Cabernet Sauvignon

Alc. 14.2%