

ESTABLISHED 1977

# LAKE SONOMA + WINERY +

2016

## SONOMA COUNTY BOAR'S BLOOD

### WINEMAKER NOTES

2016 began wet and cool. Bud break came early and crop yields were slightly lower overall, due to spring rains. Moderate, steady summer temperatures meant ripening progressed easily, and a cooler August allowed flavors to develop well. Harvest seemed to happen all at once. A promising vintage.

### TASTING

A deep purple color leads to surprisingly bright floral aromas of crushed violets and wildflowers. On the palate are intense ripe flavors of blackberry, boysenberry, red current and briar, with subtle notes of toasted bread and cocoa powder. A long, velvety finish.

Pairs well with braised meats, rich sauces and grilled root vegetables. Wild game is also a good partner (hence the name), and cured pork or sausage would match nicely.

### COMPOSITION

91% Cabernet Sauvignon, 5% Malbec, 4% Petit Verdot

Alcohol: 14.5%

pH: 3.85

TA: 6.1 g/L

RS: 0.7

