

FIFTH MOON

CALIFORNIA / 2021 RED BLEND

The 2021 Red Blend is a marriage of two vineyards, an old vine Zinfandel vineyard on gravelly loam and a mature Mourvedre vineyard grown in decomposed volcanic soils. A touch of Cabernet Sauvignon from a mountaintop vineyard, splashed in while no-one was looking, adds a bit of backbone to this otherwise fragrant, juicy red wine. Find layers of wild raspberries, red plums, blackberry crumble, and cocoa powder that lead into a ripe mouthful of fresh red berries, spiced cedar, cloves, and vanilla cream. Juicy tannins sit softly on the palate, all while framing an evocative and lingering finish.

WINE PAIRING: FROM BURGERS OR BBQ TO TUESDAY NIGHT PIZZA, THIS HAS DAILY DRINKING VERSATILITY WRITTEN ALL OVER IT.

VARIETALS: ZINFANDEL, SYRAH, MOURVEDRE, GRENACHE, FIELD BLEND, CABERNET SAUVIGNON

APPELLATION: CALIFORNIA

FERMENTATION VESSEL: TANK FERMENTED, OPEN AND

CLOSED TOP

SOILS: DECOMPOSED VOLCANIC GRAVELS AND SANDY

GRAVELLY LOAM

CASES: 207 | BOTTLE DATE: JULY 2022

TA G/L: 6.1 | PH: 3.64 | R/S G/L: 0.2

ALC/VOL: 13.7% | MALO: YES



