



## 2019 PARRAL | \$65

Structured | Savory | Classic

Crafted in tribute to our vineyard crew.

*Aging:* 28 months – 60% New Oak

*Wine Composition:* 42% Merlot, 33% Cab Franc, 25% Cabernet Sauvignon

*Case Production:* 300

*Alcohol:* 15.11%

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### Origin Story

Named after a small town in Chihuahua, Mexico this wine honors Rumaldo, our Vineyard Manager, and his incredibly hardworking crew. We pay tribute to their hometown with this flagship wine and annual top blend.

### Winemaker Note

A true powerhouse vintage for our dry-farmed vines recovering from a very wet 2018. Considered a drought year, many vines fought to keep energy and nutrients over the winter for springtime growth. Most of the vine's energy was expended on grape and seed growth producing very ripe fruit and leading to wines of extraction with most of the flavor, tannin, and color coming from the skins of the grape. This resulted in a big, bold, dark wine - exactly what we hoped for.

### Nose

Big, bright, and full of spiciness. Notes of green pepper, blueberry, brown sugar, and cedar.

### Palate

Structured. Hints of baking spice hit first, followed by classic Cabernet characteristics: full-bodied dark fruits, fleshy plum, and supple boldness. Long and dry finish with a kick of acidity.

### Pairings

A wine that's meant to be celebrated and enjoyed with those you are eternally grateful for. A classic wine ready for a classic pairing. Order up a big steak, a leather chair, and a cigar (although some may prefer a slice of dark chocolate ganache cake). Built to age.

