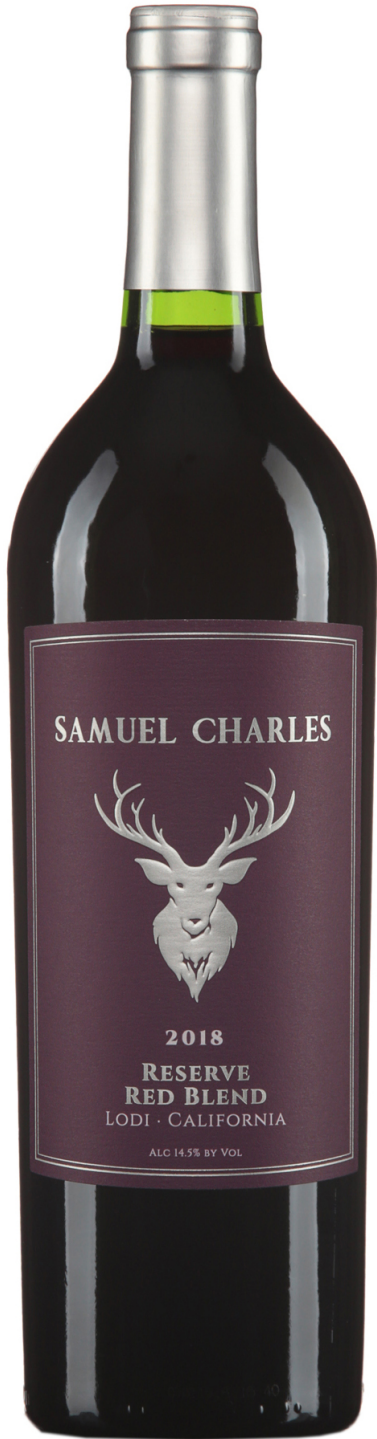


SAMUEL CHARLES



2018 SAMUEL CHARLES RESERVE RED BLEND

WINE DATA

Producer
Samuel Charles

Region
Lodi, California

Country
United States

Wine Composition

50% Zinfandel,
40% Merlot,
10% Petite Sirah

Alcohol
14.5%

Total Acidity
5.1 G/L

Residual Sugar
.41 G/L

pH
3.53

DESCRIPTION

This first vintage of Samuel Charles Reserve Red Blend displays a deep concentrated purple color, is youthful and vibrant. It has layers of spice and raspberry flavors, aromas of black plum and is full bodied with a round and balanced mouth-feel and dark berry flavors. There are subtle savory notes with excellent texture on the palate, is bold yet balanced. The Zinfandel plays a positive part in this blend.

WINEMAKER NOTES

The grapes come from the winery's Lodi vineyards, and in particular, the Mokelumne River sub-appellation, with a small amount coming from just north of the River, in the Jahant sub-appellation. The winery practices sustainable viticulture practices such as crop reduction, leaf removal, use of organic materials and drip irrigation to improve the quality of the grapes and intensity of flavors. Cover crops, which attract beneficial insects, are also employed, as well as the placement of owl and wood duck boxes around the vineyards and ponds to help preserve the surrounding habitats.

SERVING HINTS

This blend pairs perfectly with savory dishes, bbq meats, game or various cheeses.