

2015 Cinder Cone Reserve Red Hills

Bottling Date	March 17, 2017
Acid	6.6g/l
pH	3.81
Cases Produced	515

This house blend received its name in recognition of the cinder cone volcano vent located a quarter mile from the winery along Point Lakeview Road.

This wine is a unique symphony of 50% Syrah, 25% Cabernet Sauvignon, 15% Malbec, and 10% Grenache.

The grapes were crushed, concentrated by bleeding eight percent of the volume, and then cold soaked for three days prior to fermentation in bins holding approximately 1.5 tons each. The bins were punched down and aeratively pumped over for a period between 10 and 30 days providing a gentle quality extraction of color, flavor, and texture. After pressing, the wine was aged in a combination of new and used french oak barrels for a period of 20 months.

The wine's aromas are of blackberry and plum, with highlights of smoked meats and black pepper. The big concentrated flavors are of plum, currants and toasted oak. This structured wine calls for full throttle fare as grilled meats, game, or smoked cheese.

Please visit our estate winery Friday through Sunday or by appointment, and anytime on the web at www.ggwines.com.

