

# 2014

## Magma Red Blend

### Red Hills

|                       |                      |
|-----------------------|----------------------|
| <b>Bottling Date</b>  | <b>July 21, 2016</b> |
| <b>Acid</b>           | <b>6.4g/l</b>        |
| <b>pH</b>             | <b>3.71</b>          |
| <b>Cases Produced</b> | <b>298</b>           |

The 2014 Magma Red is an unusual Bordeaux blend consisting of 42% Malbec, 25% Petit Verdot, 25% Cabernet Franc, 8% Cabernet Sauvignon.

The Red Hills AVA of Lake County is a unique growing area in California's North Coast. The high elevation vineyards, many at over 2000 feet, receive more sunlight resulting in greater color and flavor intensity. The soils are volcanic, crimson red in color and rocky, and provide ideal conditions for quality wines. The dry climate, clean air, and proximity to Clear Lake provide favorable conditions for quality wine grapes.

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, each wine was aged in a combination of new and used french oak barrels for a period of 20 months.

The wine exhibits aromas of ripe plum and chocolate/mocha, with highlights of chicory and dried herbs. The lively concentrated flavor bursts with ripe berries and sweet oak. This structured wine is best enjoyed with hearty fare like slow cooked ribs or stews.

Please visit our estate winery Friday through Sunday or by appointment, and anytime on the web at [www.ggwines.com](http://www.ggwines.com).

