

**M**  
**ESTATE RED WINE**  
**2017**

A beautiful dark red violet color in the glass and on the nose, this wine is very complex and pleasing to the senses. Boasting rich aromas of black mulberry and dark cherry coulis, ripe summer strawberries, followed by vanilla and wooden tea box. The Cabernet Franc in New French Oak produced an exotic Cashmeran fragrance alongside aromas of dry sage, thyme, and lavender.

On the palate, the wine greets you with beautifully soft tannins that slowly build to a generous mid palate loaded with firm, focused tannins, culminating in an exceptionally long, smooth finish. The wine leaves you with flavors of strawberries, black berries, dark cocoa, and a hint of vanilla.

This wine is very well received upon release with several hours of decanting. Cellaring is highly recommended to allow the full expression of the bottle bouquet to develop.

Ageability 25+ years. Harvested between September 18th to October 7th, all of our grapes are hand-picked at night to keep the fruit chilled, then gently hand-sorted, fermented, barrel-aged 22 months in French oak barrels, and bottled unfiltered.

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**VARIETALS**

*56% Cabernet Sauvignon, 25% Cabernet Franc  
13% Merlot and 6% Petit Verdot*

**CASES PRODUCED**

327 cases