


2016

# THE BRUIN



A Barbera blend, The Bruin exudes flavors and aromas of black cherries, raspberries, red currants, anise, mocha, and earth. Bright acidity, moderate tannins and a lingering long finish make this an excellent food pairing.

#### BLEND:

Barbera: 50% 

Petit Verdot: 10% 

Petite Sirah: 20% 

Syrah: 20% 

#### VINEYARD NOTES:

The grapes were harvested in mid to late September and October 2016, anywhere from 23.2 to 25.0 Brix. Fermentations were punched down four times a day until dryness. The fermentation was started with indigenous yeast. Primary fermentation was finished off in barrels and battonage lasted for nine months on a weekly basis.

#### PRODUCTION NOTES:

The Bruin's grapes are sourced from a single vineyard with a south/southwest aspect of heavy greenstone and feldspar at 1,500 ft in elevation, with a vine density of 1,140 to 840 vines to the acre. The vines at harvest carried 3.0 to 4.0 kilos per vine and had all wings and shoulders removed at veraison.

Vintage: 2016

Appellation: Sierra Foothills

Alcohol: 14.6%