



COSENTINO WINERY



2017 THE DARK, LODI

COMPOSITION

52% Petite Sirah, 28% Petit Verdot, 14% Cabernet Sauvignon,
6% Zinfandel

TASTING NOTES

THE Dark lives up to its name with an inky dark hue in the glass and rich aromas of plum, blackberry jam and blueberry cobbler. The palate is dense with fruit flavors, pepper spice and vanilla barrel toast leading to a brooding finish that is smooth and opulent.

RECOMMENDED FOOD PAIRING

THE Dark can hold its own against slow-roasted short ribs and rosemary-crusted lamb but is equally delicious to indulge in after dinner alongside aged Gouda or flourless chocolate cake.

WINEMAKING NOTES

2017 was a roller coaster vintage for Lodi. Crop levels were light to average across the appellation, the result of an unusual weather year, with an extremely wet winter and spring. A heat wave during the summer caused sugar levels to spike then stagnate when the temperature cooled. This more challenging year overall produced wines with depth of flavor and balance of sugar and acidity. Don't be afraid of THE Dark – enjoy now or over the next three years.

WINEMAKING INFORMATION

OAK AGING: 11 months in French oak

ALCOHOL: 14.17%

TA: 6.2 g/L

pH: 3.83