

# COSENTINO

## THE WINERY

---

### NON-VINTAGE DESSERT CUVÉE RED WINE NAPA VALLEY

#### COMPOSITION

A proprietary blend of Petite Sirah, Cabernet Sauvignon and Petit Verdot

#### TASTING NOTES

Our Dessert Cuvée is ruby in the glass with aromas of strawberry jam, cassis and black cherry. The palate is sweet, voluptuous and richly layered with flavors of blackberry liqueur, dried cherries, baking spice, dark chocolate and vanilla. The lively acidity and mineral notes lend a pleasant balance to the sweetness, further enhanced by notes of savory spice and dusty tannins culminating in a refined finish. Enjoy now, or cellar for another few years.

#### WINEMAKING NOTES

An artful blend of multiple vintages from the Napa Valley, this wine gets layers of complexity from the blending. This wine combines complimentary grape varieties sourced from select vineyards across the Napa Valley. Upon harvest, the fruit was crushed in tank for a speedy fermentation to extract color and tannins. On the fourth or fifth day of fermentation (depending on the vintage and grape variety) brandy was added to the tank which arrested the fermentation and ensured a sumptuous level of natural grape sugar remained in the wine. The wine was then pressed off of the skins and moved into aged oak barrels where it rested for nearly two years prior to bottling.

#### WINEMAKING INFORMATION

**OAK AGING:** 20 months in French oak

**ALCOHOL:** 18.5% | **pH:** 3.17 | **TA:** 6.74 g/L | **Residual Sugar:** 145 g/L

**PRODUCTION:** 90 cases

