

GAME OF THRONES[®]

WINES



GAME OF THRONES

RED BLEND

2015



THE LEGEND

This blend of select lots is considered among the finest in the Seven Kingdoms by those who prefer dry, robust reds. And we do like red. Often served at feasts, paired with hearty meats, roasts and blackbird pie, poured at Small Council sessions.

VINTAGE

The 2015 vintage saw dramatically reduced yields from the combined effects of four years of drought and cool, unsettled weather during May's flowering. Months alternated between significantly cooler than normal and significantly warmer than normal, which produced low yields. The result was a vintage with excellent concentration and wines with dramatic perfume, texture, and intensity.

APPELLATION

Paso Robles

BLEND

A bold blend of big red varietals primarily Malbec, Tempranillo, Zinfandel, Petite Sirah and Syrah.

WINEMAKING

3-day cold soak prior to fermentation. Pressed to dryness and inoculated for malolactic fermentation.

TASTING NOTES

Dark black cherry, brambly blackberry, vanilla and cocoa aromas. Soft, juicy black fruit flavors combine in the mouth with hints of leather and spice. Tannins are round and chewy with a rich, juicy mouthfeel that ends with a warm and spicy toasty, vanilla-laced finish.

GAME OF THRONES

CHARDONNAY

2016



THE LEGEND

This elegant white is favored by those who prefer a golden, refined quaff, often enjoyed with chicken, duck, partridge or pigeon. Raise a goblet to toast each days victories.



VINTAGE

A relatively even growing season, welcome winter rains helped alleviate four years of drought. A warm spring fostered early bud break leading to an earlier-than-normal harvest, yielding fruit with excellent sugar-acid balance and concentration of flavors.

APPELLATION

Central Coast

BLEND

90% Chardonnay, 10% Riesling

WINEMAKING

Partial malolactic and barrel fermentation.

TASTING NOTES

Enticing aromas of stone fruit and white blossoms lead to a rich, creamy palate of peaches, apricots, tangerine, Meyer lemon, baking spices and honey, balanced by mouth-watering acidity. A touch of oak on the lingering finish.