



Incognito Red

2014 | Lodi Appellation

TASTING NOTES

Predominantly a blend of Syrah, Petite Sirah and Mourvedre, Incognito might not be the wine you think it is! Reserved and softer than the varietals may lead you to believe, the wine is interlaced with flavors of freshly smashed summer red berries, pepper, earth and spice. A great food friendly bistro style red!

HISTORY

This wine is made up of a field blend of predominantly Rhone varietals. The grapes are grown in the Lodi Appellation with its warm days and cool night, providing optimal conditions for these varietals. Around a year in oak provides just a hint of spice. A soft, pleasant drinking wine which serves well with many dishes, but great with Mediterranean cuisine.

GROWING CONDITIONS

An unusually hot summer gave way to the earliest harvest Lodi had seen in 8 years as we started to press Chardonnay on August 4th, 2014. The 2014 vintage brought its challenges as Zinfandel, Petite Sirah and everything in between reached its optimal ripeness within days of each other, needing to be picked at the same time! Our final lot of Cabernet Sauvignon was picked on October 17th, marking the end of the fast and furious harvest season.

Technical Data:

T.A.: 0.64g/100ml pH: 3.59

Alc.: 14.5%

Composition:

48% Syrah 37% Petite Sirah 12% Mourvedre 3% Grenache

Time in barrel:

14 months French oak



