



## Selections from Sommelier Andrew Stover Founder of Vino50: The Grape American Road Trip

**shindig**

### SHINDIG Red Blend 2009, Michigan

#### What's your Shindig?™

*A pizza party? BBQ? Bridal Shower? Christmas Dinner? Perhaps New Year's Eve? Whatever the occasion, Shindig delivers. Fresh. Lively. Loads of red berry flavor nuances. Perfect with a slight chill.*

Shindig is the brainchild of Sommelier Andrew Stover of Washington, DC's OYA, SEI and Sax Restaurants. Stover launched the Shindig line of wines in 2009 with a focus on high quality, small production selections that highlight emerging American wine regions while being under \$20 retail per bottle.

For Shindig Red, Stover partnered with Sam Simpson of Good Harbor Vineyards on Michigan's Leelanau Peninsula. Shindig red is a blend of 7 different varietals, including Vinifera and hybrids.

35% Marechal Foch, 25% Leon Millot, 10% Pinot Noir, 10% Merlot, 10% Syrah, 5% Chancellor, 5% Dechaunac

The Chancellor, Dechaunac, Marechal Foch, and Leon Millot were fermented together. The Vinifera was fermented separately then sat in French oak for three months. 6% was new French Oak. The Hybrids were blended back into the vinifera to highlight the fresh fruit with a soft undertone of oak.

1.45% Residual Sugar

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