McPherson

EST. 2000

Product Information Sheet

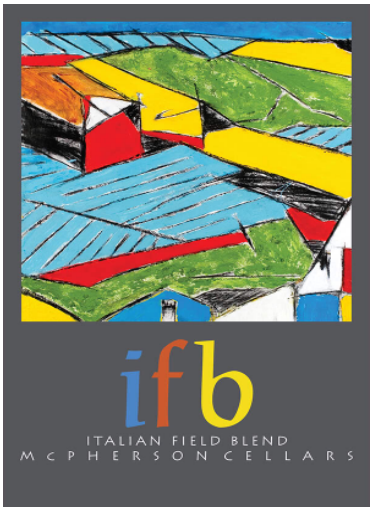
Variety: IFB- Montepuciano (30%), Alecatico (22%). Refosco (22%), Barbera (14%), Sangiovese (10%), Dolcetto (2%)
Vintage: 2015

Alcohol: 13.4%

Brix at Harvest: 23.5°

Acidity at Bottling: 5.2 g/L

pH: 3.81



Residual Sugar: 0.3%

Skin Contact: 40 days

Yeast: T-73

Fermentation: 1 week @ 84°

Aging: Stainless Steel

Grapes Sourced from: Deming, NM (New Mexico Vineyards, Paolo)

UPC Number: 0 9002490633 4
750 ML Bottles/Case: 12
Weight LBS/Case: 36.3
Cases/Pallet: 56 Cases/Tie: 14 Ties/Pallet: 4

Tasting Notes:

The DBS is our Italian-style field blend featuring 68% Dolcetto, 27% Barbara, and 5% Sangiovese. Grapes for this enchanting blend are sourced from Paolo D'Andrea in Demming, NM, who specializes in classic Italian varieties. The aroma contains lush red fruits including red raspberries and baked cherries with hints of Cedar. This wine has a jammy and slightly earthy taste including hints of leafy tobacco and red licorice with a seductively smooth finish.