

BLACK BADGER

2017 BLACK BADGER CALIFORNIA



Winemaker
Carolina Bistué

Blend and Vineyard Location
89% Syrah, 7% Grenache, 4% Mourvedre.
England Shaw Vineyard, Winters, CA

Winemaking Notes

Aged 30% in 300l French oak barrels for 6 months (15% in new, 15% second-use) and 70% stainless steel. We harvest before sunrise on late September or Early October, depending on the maturity of the grapes and the climatic conditions of each year, obtaining well-ripened grapes with mature tannins and fantastic concentration of flavors. A good and clean harvest is the starting point for making great wines, so we sort of clusters in the field and at the winery, eliminating all non-desired components. We also use dry ice after destemming to prevent early fermentation. Once at the winery, the grapes are fermented in bins with multiple daily punch-downs.

Tasting Notes

Elegant and vibrant notes of raspberries and black berries and hints of dry leather and tobacco. Savory and smooth balsamic notes with dark minerals and mature tannins. Intense and full bodied. Pair with rare steaks, slow-roast pork shoulder, mesquite-smoked brisket or Ossobuco.