



Bistué Cellars was born out of passion for exploring different wine regions and creating cool and remarkable wines. It all started in 2014 as a fun side project by winemaker Carolina Bistué and her family, but soon became a core part of the Bistué's Wine Bridge portfolio. After earning her Masters in Viticulture and Enology at UC Davis, Carolina Bistué worked at La Perla del Priorat in D.O.Q. Priorat, Spain and at Paul Hobbs' Viña Cobos in Mendoza, Argentina. Carolina believes in minimal-intervention winemaking and that great wines start in the vineyard. The care of the vines should focus on allowing them to express their terroir.

Tasting notes: Aromas and flavors of mature cherries, raspberries and hints of dark minerals and cacao. Intense and full bodied with well-matured tannins. Pair with medium-rare steaks, grilled chicken, smoked meats or venison.

Winemaker: Carolina Bistué

Appellation: Winters, CA

Grapes: 43% Syrah, 38% Grenache, 10% Mourvedre, 9% Cabernet Sauvignon

Harvest Dates: before sunrise, end of September or early October

Winemaking: Cluster sorting in the field and at the winery, eliminating all non-desired components. Dry ice is used after destemming to prevent early fermentation. At the winery, the grapes are fermented in bins with multiple daily punch-downs.

Ageing: 6 months in 300L French oak barrels (20% new, 30% second-use and 50% neutral)

pH: 3.85 **RS:** 0.15 grams per liter **Alc:** 15.5% **UPC:** 8 69338 00031 7

Winters, CA: has a hot-summer Mediterranean climate. The summers are hot, arid, and mostly clear, with high temperatures typically ranging from 70-85°F. The winters are cold, wet, and partly cloudy, with average low temperatures around 39°F in January. Winters receives an average of 25 inches of rain per year.

Other Wines Available:

BISTUE Chardonnay

BISTUE Tannat

BLACK BADGER Red

