

Montecariano

Valpolicella Classico DOC 2012



Production Area: Valpolicella, San Pietro In Cariano (Veneto)

Grapes: Corvina, Corvinone 65%, Rondinella 25%, Molinara, Oseleta 10%

Color: Ruby Red with violet reflections.

Bouquet: Fruity with hints of cherry and violet, with a final note of black pepper.

Tasting and Finish on the Palate: Harmonious and balanced with hints of fresh fruit, cherries, and berries. Pleasant mineral sensation, fine and elegant tannins.

Vinification and Ageing: The grapes are harvested by hand and softly destemmed and pressed. Fermentation and coldpressing occurs at controlled temperature for about 15 days with the Zymetank system. Aging in the bottle for about 4 months.

Alcohol: 12.5 %

Production: 135 Cases

Montecariano Valpolicella Classico Superiore Ripasso 2009



Production Area: Valpolicella, San Pietro In Cariano (Verona,Italia)

Grapes: Corvina, Corvinone 60%, Rondinella 25%, Molinara, Croatina Oseleta 15%

Color: Ruby Red with Garnet Hues.

Bouquet: The Sensation of Sweetness joins the excellent aroma of cherries, wild berries and blueberries.

Tasting and Finish on the Palate :

Very complex. Fascinating and well balanced with smooth tannins which unite with the intense mix of red fruit and hints of cocoa and coffee and a balsamic finish. Long and complex Finish.

Vinification and Ageing: The Grapes are harvested by hand and destemmed and crushed softly. The first fermentation takes place at a controlled temperature for about 20 days with frequent delestage (rack and return process). The Second Fermentation takes place in February-March and lasts about seven days. Aging takes about 24 months in Slovenian Oak Barrels of 350/550 liters. Refinement is completed in bottles for about 6 months.

Alcoholic Content: 16.5%

Serving suggestions: Game, red meat, hard seasoned cheeses, or Alone at the end of a meal.

Production : 250 Cases

Ratings : The Wine Enthusiast Magazine , 91 Points.

Suggested Retail Price : \$ 50

Montecariano Valpolicella Classico Superiore Ripasso 2005 1.5L Magnum



Production Area: Valpolicella, San Pietro In Cariano (Verona,Italia)

Grapes: Corvina, Corvinone 60%, Rondinella 25%, Molinara, Croatina Oseleta 15%

Color: Ruby Red with garnet hues.

Bouquet: The sensation of sweetness joins the excellent aroma of cherries, wild berries and blueberries.

Tasting and Finish on the Palate:

Very complex. Fascinating and well balanced with smooth tannins which unite with the intense mix of red fruit and hints of cocoa and coffee and a balsamic finish.

Vinification and Ageing: The Grapes are harvested by hand and destemmed and crushed softly. The first fermentation takes place at a controlled temperature for about 20 days with frequent delestage (rack and return process). The second fermentation takes place in February-March and lasts about seven days. Aging takes about 24 months in Slovenian Oak Barrels of 350/550 liters. Refinement is completed in bottles for about 6 months.

Alcoholic Content: 16.5%

Serving suggestions: Game, red meat, hard seasoned cheeses, or Alone at the end of a meal.

Production : 250 Cases

Ratings : The Wine Enthusiast Magazine , 88 Points.

Suggested Retail Price : \$ 100

Montecariano Puntara Cabernet Sauvignon



Production Area: Valpolicella, San Pietro In Cariano (Verona, Italia)

Grapes: Cabernet Sauvignon 100%

Color: A very full and intense Ruby Red with violet hues.

Bouquet: Excellent sensation of blackberry and cassis, with hints of licorice and cocoa and an enveloping ending of vanilla.

Tasting and Finish on the Palate: Smooth, warm and balanced, Velvety and silky tannins with hints of wild berries and vibrant spices.

Vinification and Ageing: The grapes are harvested by hand and left to dry in special fruit cellars for about 20/30 days. Fermentation occurs at controlled temperature for about 30/40 days with frequent delestage (rack and return process). Maturation lasts for about 28 months -- part in Slavonian oak of 350/550 liters, and part in French oak barrels of 225 lt. Refinement is completed in bottles for about 12 months.

Alcoholic Content: 16.5%

Serving suggestions: Game, red meat, hard seasoned cheeses, or alone at the end of a meal.

<http://www.montecariano.it>

ITALY Veneto

Montecariano Amarone della Valpolicella D.O.C.



Production Area: Valpolicella, Veneto

Grapes: 50% Corvina, 25% Corvinone, 15% Rondinella, 5% Molinara, 5% Oseleta.

Vinification and maturation: Begins from withered grapes, vinifying between the month of January and February after the grape harvest. About 40 to 50 days pass between the grape crushing to the devatting. According to the fermentation process, we can intervene in the mass movement and pumping over. Then 36 months of maturation in wooden casks from Slavonia of 350 liters without racking.

Bouquet: Mature red fruits, in particular cherry; black pepper, cinnamon and cloves; minerals and leather.

Color: Intense Ruby Red Color

Alcoholic Content: 16.5%

Serving suggestions: Game, red meat, hard seasoned cheeses, or alone at the end of a meal.



90 points

Montecariano 2004 Corvina, Rondinella, Molinara (Amarone della Valpolicella Classico)

Yes, this is a big, bulky wine, but it also shows a particularly elegant edge thanks to its polished aromas of black stone, exotic spice, chocolate fudge and mature berry fruit. It feels velvety, smooth and soft on the long close. — **M.L.**

Published 2/1/2011

Available : 2005 & 2007 Vintage in 750ml
2007 Vintage in 1.5L-M

<http://www.montecariano.it>

ITALY Veneto

Ceci Terre Verdiane Secco



Production Area: Emilia

Grapes: Lambrusco Maestri & Lambrusco Marani

Color: Purple red with violet highlights

Bouquet: Great and fresh fruity bouquet, blackberry and plum with some earthy notes

Tasting and Finish on the Palate: Medium dry, full bodied but soft, velvety texture

Vinification and Ageing: Harvested in the first 10 days of October, fermented twice and stored in temperature-controlled, constant-pressure steel tanks for up to two months

Alcoholic Content: 11%

Food pairing suggestion: Prosciutto, salami, and roasted, braised and stewed meats

ITALY Emilia

Ceci Terre Verdiane Amabile



Production Area: Emilio

Grapes: Lambrusco Maestri & Lambrusco Marani

Color: Deep ruby red with violet highlights

Bouquet: Great and fresh fruity bouquet, wild strawberry with violet floral overtones

Tasting and Finish on the Palate: Full bodied, mellow but soft, with a wiping velvety texture in the finish

Vinification and Ageing: Harvested in the first 10 days of October, fermented twice and stored in temperature-controlled, constant-pressure steel tanks for up to two months

Alcoholic Content: 8.5%

Food pairing suggestion: Ideal with desserts, prosciutto, salami and light appetizers

ITALY Emilia

Ceci Terre Verdiane Malvasia Secca



Production Area: Emilia

Grapes: Malvasia di Candia

Color: Straw yellow in color with golden reflections

Bouquet: Floral jasmine, hawthorn, peach, apples

Tasting and Finish on the Palate: Dry, crispy, very fresh

Vinification and Ageing: Grapes are harvested in the middle of September, fermented twice and stored in temperature-controlled, constant-pressure steel tanks for up to two months

Alcoholic Content: 11%

Food pairing suggestion: Perfect as aperitif, with appetizers of fish and cold cuts, and with delicate pasta dishes and pizza

ITALY Emilia

Ceci Desdemona Ducati

Production Area: Hills of Parma - Emilia

Grapes: 15% Malvasia & 85% Pinot Bianco

Color: Deep straw yellow

Bouquet: Quite aromatic and elegant with notes of flowers and tropical fruits

Tasting and Finish on the Palate: Fresh and smooth with a fruity taste

Vinification and Ageing: Grapes are harvested in early September, fermented twice and stored in temperature-controlled, constant-pressure steel tanks for 3/4 month.

Alcoholic Content: 12%

Food pairing suggestion: Excellent as an aperitif, yet this wine is also a perfect companion for delicate salami, cold cut meats



ITALY Emilia

Ceci Otello Ducati



Production Area: Emilia

Grapes: 100% Lambrusco Maestri

Color: Dark purple red with violet highlights

Bouquet: Red berries, cherry, and lilac hints with a touch of musk

Tasting and Finish on the Palate: Medium dry, full bodied but soft with velvety texture

Vinification and Ageing: Harvested in the first 10 days of October, fermented twice and stored in temperature-controlled, constant-pressure steel tanks for two months

Alcoholic Content: 11.5%

Food pairing suggestion: Pasta, prosciutto, salami, and other Italian dishes

ITALY Emilia

Ceci Piega Ducati



Production Area: Emilia

Grapes: 15% Lambrusco & 85% Cabernet Sauvignon

Color: Shiny Ruby

Bouquet: Fruity red berries and cherries with a rose scent

Tasting and Finish on the Palate: Balanced, elegant, more strength than power

Vinification and Ageing: Harvested in September in the hills of Parma

Alcoholic Content: 12.5%

Food pairing suggestion: Mediterranean cuisine, cold meats, fish, pasta and pizza

ITALY Emilia

Podere Fortuna

Coldaia

2009



Production Area: Tuscany - Toscana IGT

Grapes: 100% Pinot Noir

Color: Intense Ruby Red with light Garnet

Bouquet: Elegant Nose with Fruity scents of fresh Blackberry and Cherry , complemented by mineral notes.

Tasting and Finish on the Palate: Good Freshness and Balance; the Finish is Long and Refreshing with a Fruity, Floral return.

Vinification and Ageing: 12 months in French oak barrels, 7 months in cement vat.

Alcoholic Content: 13.5%

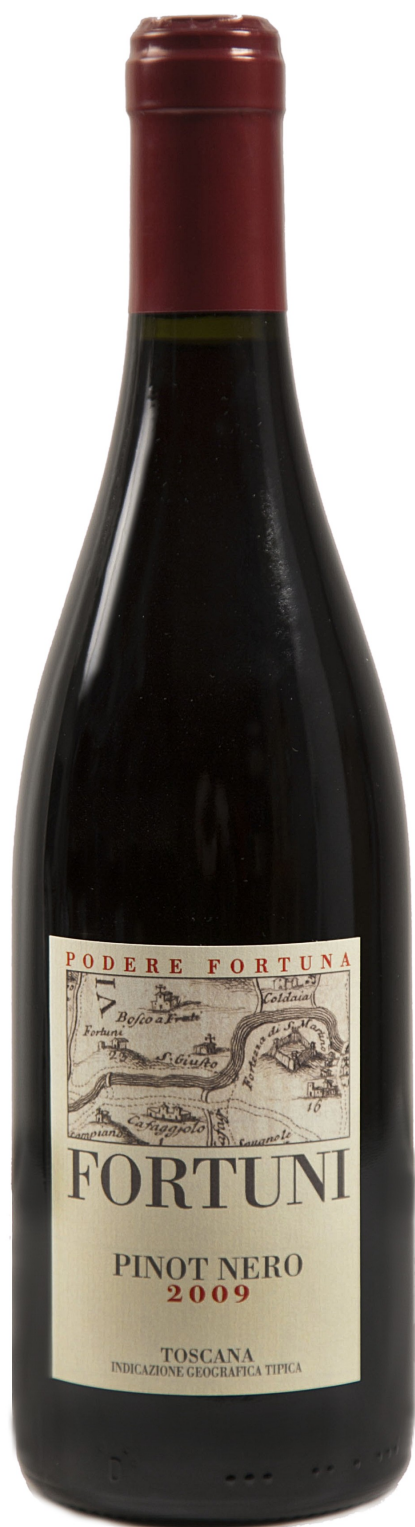
Production : 358 Cases for the 2009 Vintage.

<http://www.poderefortuna.com/storia>

ITALY Tuscany

<http://www.poderefortuna.com/vini-2009-2010/coldaia-2009>

Podere Fortuna Fortuni



Production Area: Tuscany - Toscana IGT

Grapes: 100% Pinot Noir

Color: Ruby Red of medium Intensity with light Purple Colorations.

Bouquet: Intense Fruity Bouquet with a Concentrated Morello Cherry and Raspberry Nose.

Tasting and Finish on the Palate: Initial soft and Good Richness, elegant and Balanced with silky tannins; Long Finish with Fruity aromas of Blackcurrant and Raspberries.

Vinification and Ageing: 12 months in French oak barrels, 7 bottles in cement vat

Alcoholic Content: 13.5%

Production : 419 Cases for the 2009 Vintage.

<http://www.poderefortuna.com/storia>

ITALY Tuscany

<http://www.poderefortuna.com/vini-2009-2010/fortuni-2009>

Podere Fortuna Greto



Production Area: Tuscany - Toscana IGT

Grapes: 90% Chardonnay, 10% Pinot Noir

Color: Deep Golden Colors and Hue.

Bouquet: Rich aromas of Ripe Exotic Fruit and Baking Spices on the Nose.

Tasting and Finish on the Palate: Full and Balanced Palate, fresh with a toasty and Balsamic Aftertaste. Long Finish showing the 12 Months in French Oak.

Vinification and Ageing: 12 months in French oak tonneaux, 7 months in cement vat.

Alcoholic Content: 13.5%

Production : 183 Cases for the 2009 Vintage.

<http://www.poderefortuna.com/storia>

ITALY Tuscany

<http://www.poderefortuna.com/vini-2009-2010/greto-2009>

Podere Fortuna MCDLXV



Production Area: Tuscany - Toscana IGT

Grapes: 100% Pinot Noir

Color: Ruby Red of medium Intensity with light Purple Colorations on the rim.

Bouquet: Delicate aromas of forest floor with Blackberry, Raspberry and Rosepetals on the Nose.

Tasting and Finish on the Palate: Linear Palate, Silky and balanced with a mineral Finish that also recalls on the nose along with Intriguing Balsamic and Nut Notes. A Long Almond Finish.

Vinification and Ageing: 12 months in French Oak Barriques, 7 months in cement vat before being released for Sale.

Alcoholic Content: 13.5%

Production : 215 Cases for the 2009 Vintage.

<http://www.poderefortuna.com/storia>

ITALY Tuscany

<http://www.poderefortuna.com/vini-2009-2010/mcdlxv-2009>

Riva dei Frati Prosecco Superiore DOCG



Production Area: Valdobbiadene DOCG, Veneto

Grapes: 100% Prosecco

Alcoholic Content: 11.5%

Description: Dry

Food pairing suggestion: Excellent for aperitifs. Ideal for Toasting, Celebrations and after dinner drinks.

Tasting Notes:

A bubbly lively wine with an excellent sensation of the vines' typical aromas. The Prosecco Spumante's sweet characteristics enhance the fruit sensations and make it especially pleasant. It's a must for important occasions and also when drinking means enjoyment.

WINNER: SILVER MEDAL at the 2010 San Francisco International Wine Competition

WINNER: GOLD MEDAL at the 2012 San Francisco International Wine Competition

WINNER: GOLD MEDAL at the 2013 San Francisco International Wine Competition

<http://www.rivadeifrati.it>

http://www.prosecco.it/en/consorzio/cantina.php?id_cantina=73

ITALY Veneto

Riva dei Frati Fra' Donne Frizzante



Production Area: Valdobbiadene, DOCG, Veneto

Grapes: 70% Bracchetto, 20% Pinot Noir, 10% Merlot

Alcoholic Content: 10%

Food pairing suggestion: Excellent served with any dessert and for any celebration

Tasting Notes:

A sparkling wine with particular and original sensations. Its liveliness, freshness, an intense aroma make it distinct and unmistakable.

Its balanced softness caresses your palate.

The fruit sensation is enhanced.

Its sweetness makes it a favourite..

Riva dei Frati Gioss - Prosecco D.O.C.



Production Area: Treviso, Veneto

Grapes: 100% Glera (Old Prosecco)

Color: Pale straw-yellow Color.

Bouquet: Fruity with green notes.

Tasting and Finish on the Palate: A Fruity scent of peach, apple, peat, with a hint of citrus fruits. A sparkling wine that expresses Prosecco's wine's intensity and aromatic fragrance. Its semi-dry tone blends perfectly with the balance of its bouquet thus making it inviting in every occasion.

Food pairing suggestion: Excellent served as an Aperitif. Blends well with appetizers, light servings and desserts. Or, can be Enjoyed on its own.

Alcoholic Content: 11 %

<http://www.rivadeifrati.it>

ITALY Veneto

South American , Spanish , & Our Domestic
Wine Profile



email: APWineGroup@live.com
phone: 847-227-7053

A.P. Wine Group is located in Chicago, Illinois and also maintains an office year-round in Florence, Italy. Please email for more information.

Designed by Stefano Ramunno
www.stefanoramunno.it

www.APWineGroupInc.com

Juana de Sol

Malbec

2012



Grape variety: 100% Malbec

Color: Deep red with violets hues.

Bouquet: Fruity notes of plum, raspberry, dry fig and raisins; floral notes of violets.

Tasting and Finish on the Palate: Complex and harmonious, complementing mature tannins with a long aftertaste.

Vinification and Ageing: Grapes were destemmed and crushed. Maceration before fermentation for 24 hrs. 12 days of alcoholic fermentation. Natural malolactic fermentation.

Food Pairing: Smoked and grilled meats and prepared spicy meats.

The Wine Advocate

Jay Miller's Comprehensive Tasting 2011

88 Points

The 2010 Juana de Sol Malbec reveals plenty of spicy black cherry fruit, succulent flavours, good depth, and a lengthy, fruit-filled finish. Drink this excellent value over the next 2-3 years. Jay Miller (December, 2011)

ARGENTINA Mendoza

Juana de Sol Malbec Reserva 2011



Grape variety: 100% Malbec

Color: Deep red laced with violets overlays.

Bouquet: Elegant and Complex style where notes of plum, raspberry, violets and vanilla invade the nose.

Tasting and Finish on the Palate: The wine is balanced and concentrated with well rounded tannins which emphasize its personality. A long and smooth finish reminds us of the wine's time in contact with oak.

Vinification and Ageing: Bunch selection. Grapes were destemmed and crushed. Maceration before fermentation for 72 hrs. 12 days of alcoholic fermentation. Natural malolactic fermentation. **Ageing process:** In French Oak for 6 months. **Bottling ageing :** for 6 months.

Pairing Suggestions: *Perfect partner for Barbecue & Latin cuisine.*

The Wine Advocate
Jay Miller's Comprehensive Tasting 2011

90 Points

" The 2010 Juana de Sol Malbec Reserva was aged for 6 months in French oak. It is a glass-coating opaque purple color with an alluring bouquet of cedar, Asian spices, red licorice, and black cherry. Spice, ripe and nicely proportioned, this pleasure-blent Malbec will drink nicely over the next 5-6 years. It is an outstanding value." Jay Miller (December, 2010)

ARGENTINA Mendoza

Juana de Sol

Torrontes

2011



Grape variety : 100% Torrontes

Color: Attractive Golden Yellow color.

Bouquet: Intense and delicate White Rose petals and Honey notes can be perceived.

Tasting and Finish on the Palate: In the mouth, it feels fresh and lovely, with a Perfect Balance of acidity and freshness and a persistent aftertaste.

Vinification and Ageing: Grapes were destemmed in a gentle process, adding SO₂ to avoid oxidation. Cold maceration before fermentation for 24 hrs. 14 days of alcoholic fermentation. The Wine rests over the lees for 90 days.

Vineyard details: Alluvial soil and Drip irrigation cultivation.

Vine cultivation: Horizontal position Trellising “ parral cuyano ”.

Harvest details: Hand-picked in Cases from the second week of February.

Food pairing : *Enjoy with Nuevo Latino Cuisine & Thai food.*

ARGENTINA Mendoza

Burnside Road Pinot Noir California



BURNSIDE ROAD

Pinot Noir

CALIFORNIA

2010

Grape variety: 100% Pinot Noir

Color: Lovely Light Cherry Color.

Bouquet: Aromas of wild mushroom, Black Cherry, Herbs, a hint of Vanilla and a little Cedar greet the nose.

Tasting and Finish on the Palate: The mouth feel has a forward Fruity sweet Strawberry and cherry flavor along with a hint of tea and licorice. The mid-palate adds a little creamy milk chocolate and wild plum. Good Acidity shows up on the Finish.

Alcohol Content: 13.6%

CALIFORNIA

Burnside Road Dry Creek Valley Cabernet Sauvignon 2008



Grape Variety : 100% Cabernet Sauvignon

Taste and Finishing on the Palate: Flavors of Black Currant and other Dark Berries, along with cassis, smoke, and a hint of Pepper. Full-Bodied Wine that is Bold and Rich on the palate with a Strong Finish.

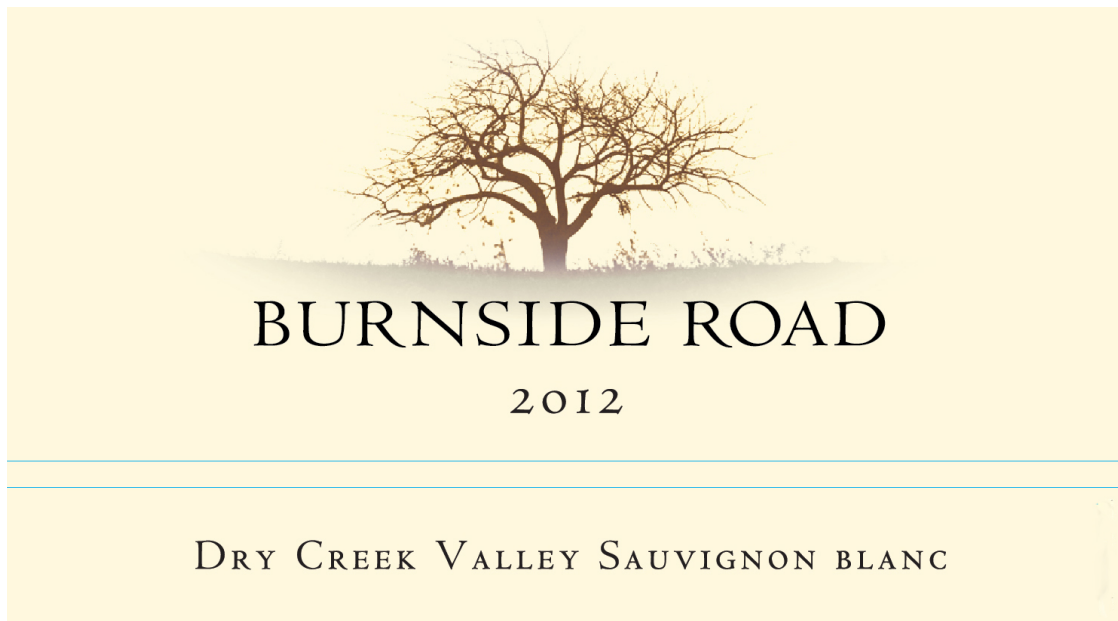
Vinification and Ageing: The Grapes were picked by hand, sorted at the Vineyard, and then sorted again at the Winery prior to being crushed. The Wine went through an Extended fermentation, with an additional 10 days of Extended maceration to extract the maximum flavors from the grapes. Wine was then gently pressed and the Wine was allowed to Settle overnight.

Ageing : Small 59 gallon French Oak Barrels were used to Barrel Age our Dry Creek Valley Cabernet Sauvignon for the Next **3 Years**.

Alcohol Content: 14.5%

CALIFORNIA Dry Creek Valley

Burnside Road Dry Creek Valley Sauvignon Blanc 2012



Grape variety: 100% Sauvignon Blanc

Bouquet: Boasts of Fresh Melons and Kiwi Fruit with a hint of grassiness.

Tasting and Finish on the Palate: This Wine is Refreshing, Clean and Crisp.

Vinification and Ageing: The Grapes were gently whole cluster pressed, settled overnight and fermented cold for the next three weeks. The Wine was then gently racked off the heavy lees and aged in stainless steel tanks for the next 5 months.

Food Pairing: Pairs well with Fresh Cracked Crab and Oysters on the Half Shell.

Alcohol Content: 13.2%

CALIFORNIA

Dry Creek Valley

Burnside Road Pinot Noir Mendocino County



Grape variety: 100% Pinot Noir

Bouquet: Intense aromas of cedar, cigar box and damp forest floor with bright nuances of cherry and cranberry fruits.

Vinification and Ageing: The grapes were hand-picked and then sorted prior to crushing. The juice was kept in a temperature controlled tank at 50 degrees for the first 5 days. This allowed the juice to extract extensive flavors and complexity. The wine went through a long cool ferment to highlight the bright red fruits and spices. It was gently pressed and then barrel downed where it Aged for the next **20 months**. This wine is designed to be enjoyed now and for the next 2-3 years.

Alcohol Content: 14.5%

CALIFORNIA Mendocino County

Taft Street

Chardonnay

2010 / 2011



Grape variety: 100% Chardonnay

Tasting and Finish on the Palate: Delightful combination of fresh apple and pear fruit coupled with Crisp Acidity.

Vinification and Ageing: The Wine (Chardonnay clones 17, 76 and 4) was Fermented and aged in French oak (20% new) for nine months. About 40% of the wine completed malolactic fermentation.

Alcohol Content: 14.15%

Award: Won a Double Gold Medal and was deemed Best of class at the 2012 Sonoma County Harvest Fair.

<http://www.taftstreetwinery.com>

CALIFORNIA Sonoma

TAFT STREET

GARAGISTES SINCE 1979

2010 RUSSIAN RIVER VALLEY CHARDONNAY

Flavors of fresh apple and pear identify this Russian River Valley Chardonnay. The fruit is prominent in the middle, and spicy hints of oak bring a satisfying finish.

VINIFICATION

This wine was largely 100% barrel fermented in French oak, and none of the wine underwent malolactic fermentation. The wine was aged sur lie for 9 months.



VARIETAL COMPOSITION: 100% Chardonnay

HARVEST DATES: September 7– 27, 2010

BOTTLING DATE: July 28, 2011

BARRELS: 100% French Oak

TOTAL CASES MADE: 2093

ALCOHOL: 14.15%

RESIDUAL SUGAR: 0.04g/100ml

TOTAL ACID: 0.70 g/100ml

PH: 3.46

VINEYARD LOCATION

The grapes were grown in three local vineyards in the Russian River Valley.

VINTAGE CONDITIONS

The 2010 growing season was a challenge. A wet spring reduced crop size, and a cool summer slowed ripening. Blistering heat was followed by six weeks of perfect weather – then rain. Despite the variations, much of the crop arrived in good conditions and a good deal of very good wines were produced. This is one of them.

Taft Street

Merlot



Grape variety: 95% Merlot & 5% Cabernet Sauvignon

Tasting and Finish on the Palate: Rich and supple with cherry and currant undertones, the smooth flavors persist impressively into a lingering finish

Vinification and Ageing: The grapes were harvested at 4.5 brix, destemmed and crushed into tank. There they were cold soaked for 5 days at 50F. They were inoculated with NT50 (a South African yeast). Fermentation time was 10 days; maceration time 5 days. The wine was then drained, pressed, racked, and inoculated for malolactic fermentation in barrel. There were multiple rack and returns during the 19 months of barrel aging.

Alcohol Content: 14.2%

CALIFORNIA Sonoma

Taft Street

Cabernet Sauvignon



Grape variety: 85% Cabernet Sauvignon & 15% Merlot

Tasting and Finish on the Palate: The flavors are built around berry and black cherry that fold together in a seamless fashion. This sleek and focused wine ends with a long, layered finish.

Vinification and Ageing: Fermented in temperature controlled closed top stainless steel tanks with twice daily pump-overs to extract maximum color and flavor. The wine was put into tank to complete malo-lactic fermentation. After settling, the wine was aged in 70% French and 30% American oak for 16 months.

Alcohol Content: 14.2%

CALIFORNIA Sonoma

Taft Street

Pinot Noir



Grape variety: 100% Pinot Noir

Tasting and Finish on the Palate: Red raspberry and strawberry flavors meet the firm structure head on, complementing the savory tannins. Elegant and medium bodied, the layers of complexity are maintained through the finish.

Vinification and Ageing: The wine was fermented in open topped stainless steel tanks, with three daily punch downs for color and flavor extraction. After fermentation, the wine was pressed to barrel for 15 months ageing.

Alcohol Content: 14.4%

CALIFORNIA Sonoma

Taft Street

Sauvignon Blanc



Grape variety: 92% Sauvignon Blanc & 8% Pinot Gris

Tasting and Finish on the Palate: Vibrant and pure, with a fine stoney edge framing lemon and herb notes. There is a juicy, mouthwatering intensity that lingers through the superfresh finish.

Vinification and Ageing: The wine was fermented in temperature controlled stainless steel tanks and was not inoculated for malolactic fermentation. In order to maintain the high fruit profile the wine was not aged in oak.

Alcohol Content: 14.1%

CALIFORNIA Sonoma

Taft Street

Syrah



Grape variety: 100% Syrah

Tasting and Finish on the Palate: This wine has delicious notes of blackberry and spice, and manages to be both rich and elegant at the same time. Medium to full bodied with velvety tannins, The rich layers of flavor are woven together nicely. There is a long, expressive finish.

Vinification and Ageing: The grapes for this wine were fermented on their skins with extended maceration of 10 days. The wine was drained and pressed to a combination of French and American oak, where malolactic fermentation was completed. After 26 months of oak aging (40% new French oak), the wine was bottled.

Alcohol Content: 14.12%

CALIFORNIA Sonoma

Rockwell Brown

Red Mountain AVA

Production Area: Red Mountain AVA

Grapes: 83% Cabernet Sauvignon, 12% Merlot, 3% Cabernet Franc, & 2% Malbec.

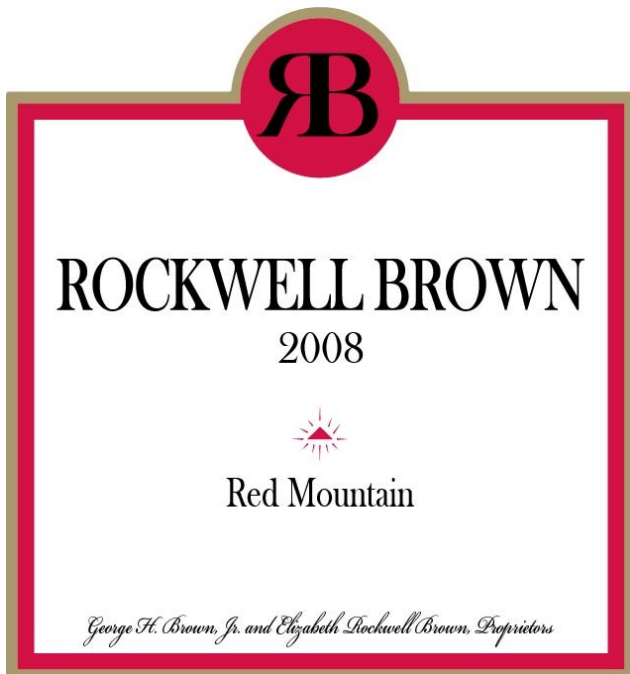
Production: The Wine is 100% Barrel Aged in Barrels that were 50% New Oak consisting of 60% American Oak and 40% French Oak.

Alcoholic Content: 14.0%

Production: 339 Cases for the 2008 Vintage.

Longevity: This Bordeaux-style Blend will be easily Cellared for another 15 - 20 Years.

Winemakers : Sarah Goedhart & Pete Hedge



WASHINGTON



email: APWineGroup@live.com
phone: 847-227-7053

A.P. Wine Group is located in Chicago, Illinois and also maintains an office year-round in Florence, Italy. Please email for more information.

Designed by Stefano Ramunno
www.stefanoramunno.it

www.APWineGroupInc.com