SPANISH COWBOY

2020 Red Wine
California

YOU'RE GOING TO WANT A BOTTLE OF THIS IN YOUR SADDLE.

TASTING NOTES

This easy drinking wine has a sweet earthy nose with notes of tobacco. black pepper spice. plum fruit. and leather (of course). You'll taste ample tannins up front with a touch of fruit-forward cherry sweetness rounding out the finish that would be a perfect pairing with smoked meats. baked beans. and all the sides you'd expect at an epic summer

WINEMAKING NOTES

The inspiration for the name Spanish Cowboy comes from the varietals in this blend: a mix of classic Spanish grapes and Zinfandel. Tempranillo. Mataro. and the other Spanish grapes in this blend truly epitomize the wines of Spain. Zinfandel is the original iconic American wine grape. which finally found its true calling in the Western U.S. It's almost like we created a new superhero by matching these two up: our first two vintages were our fastest selling wines EVER.

During harvest 2020 each variety fermented separately. with approximate 14-day fermentations with daily pump overs to maximize extraction. The separate wines aged for an average of 18 months in 50% New American and 50% New French Oak barrels. At that point we blended our Zinfandel and Spanish varietal lots together and aged the wine for another 4 months before bottling. to help marry the final flavors.

FOOD PAIRING

This cowboy begs for grilled or smoked meats! A grilled steak is a great choice. and we also love this with burgers with gorgonzola or caramelized onions. The classic flavors of chorizo or chicken molé both pair perfectly! For a lighter pairing try tostadas with grilled shrimp. avocado. and chipotle aioli. For charcuterie boards aged cheddar and Spanish chorizo pair well. as does an appetizer of bacon-wrapped dates.

WINE SPECS

13.9% alcohol
5000 cases produced
$24.99 per bottle

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