

Cantiga Wineworks

2002 Shiraz, Monterey

Dry and smooth with black, white and pink pepper and tobacco.

TA: 0.62 Harvest Brix: 23.5
ML: Partial RS: 0.00% Alc: 13.9%

Fruit Source: Ventana Vineyard, Soledad, CA

Harvest Date: October 31, 2002

Length of Fermentation: 14 days

Barrel Treatment: 20 months in new and seasoned (2 to 4-yr old) French and Hungarian oak

Bottling Date: August 23, 2004

Release Date: January 2007

Cases Produced: 219

Unique Attributes:

- original Australian clone brought to California
- slow, cool fermentation for a fruit-forward style
- crafted with minimal intervention
- not cold-stabilized; some tartrate crystals may precipitate onto cork
- will cellar well for 12 or more years with proper storage
- stylistically suited for the dinner table

Food Pairing:

- grilled Australian lamb with rosemary and garlic, grilled steaks
- garlic roasted potatoes, hearty grilled vegetables, lentils, Greek black olives
- seasonings: garlic, rosemary, olive oil

