



### **2008 Mirifice Reserve Pomerol Bordeaux Blend**

Our 2008 Mirifice is a blend of 75% estate grown high end Merlot, 20% Napa Valley hillside Cabernet Sauvignon and 5% Calistoga Napa Valley Petite Verdot. Our viticultural practice is 100% organic. We do not use pesticides or inorganic chemicals.

The barrels are cold soaked for a minimum of 5 days, after which pump overs are performed three to four times a day.

The wine is aged 24 months in 100% New French Oak barrels, the lots were blended after one year of aging and put back into barrels for an additional 6 months.

### **Blend Components**

The estate grown Merlot provides a uniform balance and smoothness with deep long fruits. The Napa Valley Cabernet Sauvignon provides structure, balance and longevity for aging. The Calistoga Napa Valley Petite Verdot provides a deep purple color, espresso and dark chocolate flavors.

### **Tasting Notes**

**Color:** Deep purple

**Aroma:** Expansive aromas of red plum, red cherry, cinnamon, dark chocolate and espresso

**Taste:** Fruit is bright and pretty on the palate, with sweet plum, berry and some cherry married nicely with chocolate, toast and baking spice flavors. The finish is long, supple and racy but best with lots of aeration to fully bring the flavors out. The tannins are soft as silk.

Serve at: 58 – 62 F

Enjoy now through the next 10 to 15 years

Store in a dark dry place: 57 to 62 F

Pairing suggestions: Game such as quail, pheasant or meats such as lamb, veal, prime rib

### **Technical Notes**

Harvest date	Brix	Vineyard	Blend
09-25-08	26.5	Tristant Vineyards	Estate grown Merlot 75%
10-07-08	26.5	St. Helena	N.V. Cabernet Sauvignon 20%
10-07-08	25.5	Tristant Vineyards	Petite Verdot 5%

Aging: 24 months in 100% New French Oak

Bottling date: 08-25-10

Alcohol: 14.1%

Release date: 07-01-14

pH: 3.7

Cases produced: 400

Total acidity: 5.2g/l

