

MAD GENIUS

Beautiful fruity bouquet of dark red fruit, blackberry jam, plum, fig.



MAD GENIUS RED BLEND

A proprietary blend of four red grape varieties exquisitely combined to appeal to every wine lover's palette. A Cuvée Red with intriguing aromas of deep red cherry and strawberry on the nose.

SOIL

Rich alluvial soils from the San Joaquin Valley, the area between Stockton and Lodi. Rich, dense and packed with nutrients, these soils provide an environment that along with a growing season full of long warm sunny days, allows grapes to flourish and develop tremendous flavors.

PRODUCTION TECHNIQUE

Grapes undergo a Flash Détente process followed by a traditional fermentation in stainless-steel tanks. After fermentation the wines are aged using an equal combination of oak and stainless-steel tanks.

BOUQUET

Earthiness of vanilla oak, cedar, violet.

TASTE

Well structured and full volume mid palate, medium body.

FOOD PAIRING

Pairs well with herb roasted chicken and garlic mashed potatoes.

ORIGIN

California

VARIETIES

40% Syrah
35% Zinfandel
20% Tempranillo
5% Merlot

ANALYSIS

Alcohol	13.9% Vol
Total Acidity	6.3 g/l
Residual Sugar	6.0 g/l
pH	3.7

SIZE(S)

750ml

PACK(S)

750ml 12pk