

# ART OF THE *Cooper*<sup>®</sup>

## IN BARREL WE TOAST

The mark of a cooper is the insignia—a symbol of pride and passion for the long lost art of cooperage. A Cooper is a skilled barrel-maker that sets the stage for the most artfully crafted wine.

From choosing the wood for hand-carved staves, to hooping and toasting the inside of a barrel, this is an art-form passed down through the generations.

### RED WINE BLEND • LODI

APPELLATION: Lodi

ALCOHOL: 14.0% By Vol.

RS: 0.362g/100ml

AROMAS: Black cherry, blackberry, vanilla

FLAVORS: Black cherry, ripe plum, buttered toast

STRUCTURE: Full bodied, ripe, plush tannins



#### Winemaking Notes:

The warm days and cool nights of Lodi, California provide the ideal climate for ripening and maturing the tannins in these wines. The grapes were picked in the cool of the evening and slowly warmed to fermentation temperatures, then into a variety of oak styles, then blended after a time.

#### Food Pairing:

Try this Red Wine Blend with grilled lamb chops, Braciola, balsamic bruschetta, fajitas, and aged cheeses like cheddar and gouda.

