

HEAVYWEIGHT





VINTAGE
VINEYARD SOURCES
COOPERAGE AND WINEMAKING
FLAVOR PROFILE
ALCOHOL
PH
TOTAL ACIDITY
RESIDUAL SUGAR
UPC

	CABERNET SAUVIGNON	CHARDONNAY	KNOCKOUT RED	MERLOT	PETITE SIRAH	PINOT NOIR	ZINFANDEL
VINTAGE	2020	2021	2017	2018	2017	2020	2017
VINEYARD SOURCES	Lodi, Calaveras, Lake County	Lodi, Sacramento, Lake County	Lodi, Paso Robles, Lake County	Lodi, Sacramento, Madera	Lodi, Sacramento, Calaveras	Sonoma, Monterey	Lodi, Sacramento, Amador
COOPERAGE AND WINEMAKING	Barrel aged 12 months 40% American oak 60% French oak Stainless steel fermentation, 8 day pump over	35% barrel fermented sur lie aged; 65% stainless steel fermented at 55 degrees 100% malolactic	Stainless steel fermentation, barrel aged in second vintage American and French oak	60% barrel aged in American oak for 14 months Fermented at 87 degrees with 9 day pump over	Stainless steel fermentation, 9 day punch down 80% barrel aged in American and French oak	Stainless steel fermentation, 9 day punch down, 90% barrel aged in French and American oak	Stainless steel fermentation at 90 degrees, 9 day pump over 24 months in French oak barrels
FLAVOR PROFILE	Rich flavors, oak spice, vanilla, mild tannins and a smooth finish	Rich citrus and apple flavors accented by gentle oak spice, nicely balanced	Deeply colored with dark berry, cherry and plum flavors followed by a satin soft finish	Red plum, dark fruit, oak spice and very smooth tannins with a clean finish	Rich, deep layers of dark fruit, black pepper and black fig aromas and flavors	Medium bodied with cherry and complex dark fruit flavors accented by gentle oak spice	Blackberry, red and black plum flavors and aromas accented by soft spice
ALCOHOL	13.0%	12.5%	12.5%	13.0%	13.0%	13.0%	13.0%
PH	3.68	3.53	3.57	3.60	3.61	3.52	3.56
TOTAL ACIDITY	0.58	0.59	0.62	0.55	0.62	0.54	0.59
RESIDUAL SUGAR	0.55	0.68	0.82	0.59	0.99	0.61	0.51
UPC	6 84586 22001 6	6 84586 22002 3	6 84586 22007 8	6 84586 21998 0	6 84586 22003 0	6 84586 22026 9	6 84586 22006 1