

Spring 2021 2015 Talon

Flavors | Vanillin. Cassis. Smoked Clove.

Body + Mouthfeel | Medium Plus + Rounded

Sweetness | Bone Dry

Pairing | Fig + Goat Cheese Pizza. April Showers.

AVA | Cape May Peninsula
Varietal(s) | Merlot 57%. Syrah 43%
Aging Method | 19mo. Neutral French Oak
Production | 176 cases

From the Winemaker

Our 2015 vintage of Talon is a unique blend in the Talon program, being only Merlot and Syrah. Rounded, smooth mid-palate with mature tertiary characteristics, this wine is in it's prime.

Talon

Vintage: 2015 AVA: Cape May Peninsula Varietal(s): Merlot 57% Syrah 43%

Total Production: 2,112 bottles 176 cases

Harvest Date: October 2015

Vineyard Lot: Lot 1, 2 + 3

Tonnage: 2.73 **Brix:** 23.6°

Bottle Date: June 2017

Aging Method: 19 mos Neutral Fr. Oak

pH: n/a **ABV**: 13.5% **RS**: 0

Clarity: Slight Haze

Color: Brick/Garnet

Viscosity: Med+

Intensity: Med+

Development:Matured

Aromas: Graham Cracker.

Cinnamon. Vanilla. Cassis.

Acid | Tannin: Med | Med+

Finish: Med + Smooth
Flavors: Smoked Clove.

Pomegranate. Dried Cherry.

Notes: Drink now | Decant before serving