

2018 Q



WINE CLUB
Quarterly Allotment
Winter 2022 Winemaker's Selection

VARIETAL COMPOSITION	Cabernet Franc 54%, Merlot 22%, Cabernet Sauvignon 13%, Malbec 11%	
APPELLATION	Outer Coastal Plain	
VINEYARD	Estate & Bridgeton, NJ	
HARVEST	October 2018	
	Tonnage: ~4	Brix: --°
TECHNICAL DATA	ABV: 12.6%	RS: 0%
	TA: 5.85 g/L	Ph: 3.77
COOPERAGE	Neutral French Oak 15 months	
PRODUCTION	300 Cases	

TASTING NOTES

The 2018 Q blend presents with savory aromatics of candied bacon, rich pomegranate and deep red fruits. On the palate it's mild mannered with soft notes of sage and red plum. The tannins are melted and well integrated. Notes of cacao and leather on the finish.

PAIRING NOTES

This wine does well with some decanting, the tannins will soften and the more elegant notes will come to the surface. Open when you get in from a blustery day and enjoy with a lean cut of red meat to warm the soul.

Preferred Dish: Filet Mignon with Peppercorn Sauce

WINEMAKING NOTES

Our Q blend undergoes a lengthy blending trial process to get the balance just *right*. Each varietal is aged independently in oak barrels. When it comes time to blend, we sample each barrel and select which lots we will include, usually ending up with 10-12 barrels.

VINTAGE NOTES

The 2018 growing year didn't have any periods of extreme weather *ie. late frost, heavy rains etc.* that kept the fruit from getting over-stressed in any way. The result is a graceful example of our Quill (Q) blend.