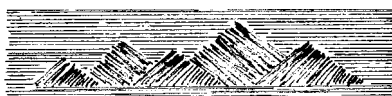


Spann Vineyards



OMG, Sonoma Valley 2014 “Three Barrels”

- Blend:* 50% cabernet sauvignon and 50% malbec
- Source:* This blend is richly flavored malbec from our Dry Creek Valley and cabernet sauvignon from a vineyard on the Sonoma Valley floor.
- Alcohol:* 13.4%
- Fermentation:* Fermented in open top bins, hand punched down and foot trodden. Full malolactic fermentation for all varietals was completed in 59 gallon oak barrels.
- Barrel Aging:* Both lots were aged separately in seasoned 59 gallon French oak barrels for 30 months, then bottle aged for three months prior to release.
- pH:* 3.68
- Total Acidity:* 5.6
- Residual Sugar:* .01% (not perceptible)
- Production:* 100 cases
- Winemaker:* Betsy Spann

Winemakers Notes:

Our goal with this wine is to have the richness of cabernet sauvignon with the smoothness of malbec. This has the beautiful black cherry aroma and smooth mouth-feel of malbec but is rich and powerful like cabernet sauvignon; ideal for people who enjoy a rich red wine but not the tannins that can cause dryness in your mouth.

We use cabernet sauvignon and malbec in several different wines each year. We've learned that blending together the barrels with the softest tannins and lushest fruit flavors makes an “oh my God” delicious wine.