



Rabble /'rabəl/

a disorderly mob, fueled by passion, pushing the public to think differently

2016 RABBLE RED BLEND



LABELSTORY: *These are our single varietal wines; uncorrupted and pure.* The Rabble labels are renditions of historical wood block prints from the Nuremberg Chronicle (late 1400's), textured and tactile, depicting nature's wrath. Nature is ruthless when it goes ignored. This label illustrates the Apocalyptic Comet falling upon Florence with the Unicorn and Phoenix.

VINEYARD: *Mossfire Ranch*

Planted in 1996 on steep hillsides and a rolling valley at the confluence of sun, snow and sea. The vineyard weathers 40 ° diurnal shifts. The extremity of the climate creates fruit of uncommon concentration and uniform ripeness.

WINEMAKER'S TASTING NOTES:

Enticing notes of dark ripe berries, black cherry and plums fill the glass. Vibrant flavors of blackberries and boysenberries with hints of vanilla and cocoa powder all harmonize together for a luxurious mouthfeel. Tannins and natural acidity balance out nicely and leave a seamless finish.

DESIGNATION: RABBLE

VARIETY: RED BLEND

APPELLATION: PASO ROBLES

ALCOHOL: 14.5%

PH: 3.75

TA: 6.4 g/L

BOTTLE SIZE: 750ML **WEIGHT:** 3LB

PACK SIZE: 12 PACK **WEIGHT:** 34.5LB

PALLET CONFIGURATION: 60/PALLET, 15/LAYER **WEIGHT:** 2110LB

UPC: 858031006009

*"We cannot command nature
except by obeying her."*



FLEURS de PRAIRIE

2018 | VIN de PROVENCE ROSÉ

BACKGROUND

“Fleurs de Prairie” translates as “wildflowers,” celebrating the beautiful fields of wisteria, lavender, poppy, and sunflowers carpeting Provence. The wine is sourced from select Provençal vineyards that dot the coastal wind-swept hillsides of the region. The Mediterranean combination of sun, wind, mild water stress, and ocean influence provide ideal conditions for grapes to ripen to the perfect balance of flavor and freshness.

APPELLATION

Coteaux d’Aix-en-Provence

VARIETAL COMPOSITION

50% Grenache, 30% Cinsault, 10% Cabernet Sauvignon, 10% Syrah

WINEMAKING

Fleurs de Prairie is sourced from vines planted in clay-limestone, in the most western part of Provence, Coteaux d’Aix-en-Provence. The grapes are direct pressed to ensure a light, fresh style and fermented in temperature-controlled stainless-steel tanks.

TASTING NOTES

Crafted in the traditional Provençal style, Fleurs de Prairie is a pale salmon color, with delicate flavors of red fruit, black currant, and lemon. Its bright, refreshing acidity makes it a perfect companion with a meal or as an aperitif.

WINEMAKER

Vincent Euzet

FOUNDERS

Deutsch Family Wine & Spirits, Les Grands Chais de France

Fleurish Together



LAMARCA

PROSECCO

La Marca® Prosecco

Founded more than 40 years ago, La Marca is a cooperative representing 5,000 local winegrowers who farm more than 17,000 acres in the Veneto region of northern Italy. La Marca Prosecco elevates the everyday with a crisp, refreshing style and a delicate, floral palate. Made from the expressive Glera grape — found in the hillside vineyards of Italy's Prosecco capital, Treviso — La Marca Prosecco is an elegant, luxurious sparkling wine that pairs beautifully with a variety of foods.

About the Wine:

Our delicate La Marca Prosecco has a pale, golden straw color and sparkles with lively effervescence. Opening with aromas of fresh-picked citrus and honeysuckle blossoms, the crisp, clean palate brings fruity flavors of green apple, juicy peach and ripe lemon, framed by hints of minerality. The finish is light and refreshing with a tantalizing hint of sweetness.

Winemaking Notes:

The grapes for La Marca Prosecco were selected with great care from small vineyards throughout the Prosecco DOC. After harvest, the grapes were crushed and then pressed in gentle membrane presses. The juice was allowed to cold settle before initial fermentation in upright stainless steel tanks at a maximum temperature of 65°F. The still wine was aged on its lees prior to secondary fermentation.

Recommended Cuisine:

La Marca Prosecco has the charm to stand alone as an aperitif, but it also has the body and the acidity to pair well with a range of foods, from seafood and mild cheeses to rich pasta dishes and decadent desserts.

La Marca adds sparkle to bubbly brunch bites, like classic eggs benedict, chorizo chilaquiles or chicken and waffles. For a crisp and vibrant dinner party, pair Prosecco alongside fresh-caught crab or fish tacos with endive slaw, goat cheese flatbread pizza or roasted chicken with creamy lemon La Marca sauce.

Varietal Content:	Glera
Varietal Origin:	Prosecco DOC
Alcohol:	11.29%
Titrateable Acidity:	0.56 g/100ml
Residual Sugar:	1.70 g/100ml
pH:	3.21

