

Covenant

2017 NESHAMA PROPRIETARY RED WINE

The 2017 vintage had ideal conditions throughout the growing season that brought the grapes in every appellation to peak ripeness, resulting in vivid fruit flavors and soft, supple tannins.

ABOUT THE WINE:

Since building our own winery in Berkeley six years ago, we now have the freedom and ability to source grapes from many new and exciting vineyards and varietals. Tasting through barrel lots from the 2017 vintage, we realized we had some extraordinary wines that were not Cabernet Sauvignon. They included Sonoma Valley Petit Verdot and Malbec as well as Bennett Valley Syrah. We selected a small number of our favorite barrels from these varietals to create a unique blend that reflects the highlights of the vintage from a Sonoma perspective.

TASTING NOTES:

This is a richly textured wine, replete with lush, round tannins that frame a multi-layered display of dark red fruit flavors. Blackberry, cassis, plum and black cherry come to mind, all laced with an appealing spice quality. The finish is long, lush and lingering.

VARIETAL:

Petit Verdot (60%); Malbec (30%); Syrah (10%)

APPELLATION:

Sonoma County

PRODUCTION NOTES:

Native Yeast Fermentation;
Native ML; Unfiltered; Unfined

AGEING

16 Months in 100% French Oak
(30% new)

CASES PRODUCED:

250

SUGGESTED RETAIL:

\$72



(510) 559-9045

WINE@COVENANTWINES.COM

COVENANTWINES.COM

NESHAMA