

# Covenant

2019 RED C RED

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RED WINE

**ABOUT THE WINE:**

Sourced primarily from grapes grown in Sonoma County's Dry Creek Valley and Sonoma Mountain, RED C RED is a blend of Syrah, Petite Sirah, Grenache and a touch of Zinfandel. The exact percentages change yearly, depending on harvest conditions. In addition to these varietals, we add in 10% of the press wine from from our flagship wine Covenant Cabernet Sauvignon. Like all Covenant wines, RED C RED is fermented with native yeast and barrel aged in French oak.

**TASTING NOTES:**

Softer than our Napa Valley Cabernet Sauvignon, RED C RED still packs plenty of concentration and power. Red fruit tends more towards raspberry and strawberry. Tannins are firm yet fine. They frame a multi-layered core of fruit, spice and herbs that continue to give RED C its broad appeal from year to year.

**VARIETAL:**

Red Blend

**APPELLATION:**

Sonoma County

**PRODUCTION NOTES:**

Native Yeast Fermentation;  
Native ML; Unfiltered; Unfined

**AGING:**

14 Months In French Oak

**CASES PRODUCED:**

980

**SUGGESTED RETAIL:**

\$44



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