

Covenant

2021 RED C RED

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 Petite Sirah, Malbec, Zinfandel and a touch of Syrah. The exact percentages change yearly, depending on harvest conditions. 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:

Petite Sirah, Malbec, Zinfandel & Syrah

APPELLATION:

Sonoma County

PRODUCTION NOTES:

Native Yeast Fermentation;
Native ML; Unfiltered; Unfined

AGING:

14 Months in 100%
French Oak (30% New)

CASES PRODUCED:

980

SUGGESTED RETAIL:

\$44



RED WINE

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