

Covenant

2015 Neshama Proprietary Red

NESHAMA

The 2015 vintage capped a 4-year streak where we thought it just couldn't get any better. Ideal conditions throughout the growing season 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 three 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 2014 vintage, I realized we had some extraordinary wines that were definitely not Cabernet. They included Sonoma Valley Petit Verdot and Malbec as well as Bennett Valley Syrah. I selected a small number of my 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

CASES PRODUCED:

279

SUGGESTED RETAIL:

\$72



(510) 559-9045

WINE@COVENANTWINES.COM

COVENANTWINES.COM