

Covenant

2016 RED C RED

RED WINE

The 2016 vintage capped a 5-year streak where we thought it just couldn't get any better. Ideal conditions throughout the growing season brought the grapes to peak ripeness, resulting in vivid fruit flavors and soft, supple tannins.

ABOUT THE WINE:

Sourced primarily from Sonoma Valley and Bennett Valley (also in Sonoma County) grapes, RED C was originally made uniquely from the (Napa Valley) Covenant Cabernet press wine. This Cabernet press is still present in the blend at around 10%. But most of this wine is now free run from exceptional Sonoma vineyards where we have found Syrah, Merlot, Zinfandel, Malbec, Petit Verdot, and Grenache best suited to our vision here. The exact blend changes yearly, but the predominant grapes are the Syrah, Merlot and Zinfandel.

TASTING NOTES:

Softer than our Napa Valley Cabernets, RED C Red still packs plenty of concentration and power. Red fruit tends more towards raspberry and strawberry than darker cassis or blackberry. 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 Wine

APPELLATION:
Sonoma County

PRODUCTION NOTES:
Native Yeast Fermentation;
Native ML; Unfiltered; Unfined

AGING:
14 Months In
French Oak

CASES PRODUCED:
1,400

SUGGESTED RETAIL:
\$44



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Kosher For Passover