



# HEY MAMBO

2015 SULTRY RED

## BLEND

41% Zinfandel, 31% Merlot, 13% Barbera, 11% Petite Sirah, 2% Ruby Cabernet, 2% Grenache

## APPELLATION

71% Lodi, 13% Paso Robles, 12% Mendocino, 4% Clarksburg

## ANALYSIS

pH 3.72  
TA 6.0 g/L  
ALC 13.5%  
RS 6.5 g/L

## UPC

8 33302 00210 2

## SRP

\$12

## TASTING NOTES

This wine's aroma is layered with our signature vanilla bean and brandy soaked cherry notes. Your first sip once again showcases pure boysenberry jam, leading to flavors of cherry cobbler, fresh blueberries, and vanilla crème pie. The finish is reminiscent of fresh coconut milk, fresh cherry, raspberry soda and vanilla ice cream.

## WINEMAKER NOTES

This Sultry Red makes your palate want to dance. From our efforts in Lodi, the core of this blend remains quality Zinfandel paired with Merlot and a handful of other varietals to make a round, fruity wine. The blend starts with Lodi Zinfandel showing brambly fruit and subtle spice. For complexity, we added cool climate Merlot from both Mendocino and Clarksburg, complemented by warm climate Merlot from Lodi for fresh red fruit. Paso Robles Barbera adds a touch of terrior and raspberry fruit. Lodi Petite Sirah adds a layer of black fruit, plus structure and roundness of mouthfeel. Lodi Ruby Cabernet is added for pure color while Lodi Grenache adds peppery notes with soft cherry edges.

## FOOD PAIRINGS

This vivacious wine would pair best with a simple marinara sauce over your favorite noodle or spaghetti squash. Another complementary pairing would be a vegetarian pizza with fresh tomatoes, creamy mozzarella and garlic.