



Tasting notes: "Ripe black cherries and plums, with hints of vanilla, cloves, cedar, cinnamon and nutmeg. Soft, firm tannins. Good acidity. Pairs with grilled meats, duck with plum sauce, grilled eggplant".

ABV: 14.5%

Soil and Farming: Sustainable and organic (non-certified) viticulture practices are used to nourish the soil and produce balanced vines. Before the vineyard was planted, extensive soil tests were conducted to examine the nature of the soil. Test pits showed soil depths of 3 to 6 feet, over fractured sandstone so the drainage is good, with low to moderate fertility red loam soil. It was found that sufficient levels of naturally occurring nitrogen and potassium exist in the soil, but levels of phosphorus are low. Small amounts of rock phosphorus and wood ashes are applied to each vine by hand. The rock phosphorus and ashes slowly dissolve with the winter rains providing a slow but steady source of phosphorus to the vines.

Regarding pest control, there has been no spraying for insects at all since the vineyard was planted. The beneficial insects, such as spiders and lady bugs, do a terrific job at keeping the non-beneficial insects, such as leafhoppers and aphids, at bay. In addition, Western Bluebirds, and wild turkey visit the vineyard help to keep the insect population down.

With no-till viticulture practices, cover crops are grown in the rows between the vines to hold the soil in place on the slopes. Annuals such as barley, annual ryegrass, mustard and clovers have been planted. During the winter, the annuals die and add three thousand pounds of humus per acre per year, which eventually turns to compost.