

# LE VIGNE WINERY

## 2016 VINEYARD SERIES

### TASTING NOTES

#### 2016 SANGIOVESE

Prominent aromas of cherry cola and bright strawberry with underlying nutty toffee. Zesty citrus peel, cranberry and pomegranate subside to unveil baker's chocolate and freshly cracked black peppercorn, with a classic balance of tannins and acidity.

#### 2016 GRENACHE

Opens with aromas of Bing cherry, red currant and wild strawberry. Warm Chinese five spice is punctuated with sweet cigar box, cedarwood and dried flowers. The palate exhibits elegant tannins with flavors of macerated red plums and toasted marshmallow.

#### 2016 SYRAH

This wine shows a beautiful, dark color and offers stunning aromas of blue fruits. Aromas of blue fruit turn to brown sugar and earthy peat, a reminiscent of a fine, single malt scotch. Clove, tart plum, and milk chocolate melt across the palate and finish with toasted coconut and blueberry.

#### 2016 ÂME DE LA VIGNE

A myriad of harmonious aromas including apricot, oaky tobacco, star anise and brown butter cookie. Decadent flavors of cherry, raspberry and grilled plum evolve into French vanilla, frankincense and mole sauce as the wine progresses across the palate. Aging in hogshead barrels facilitated a softness on the finish and the presence of lively tannins.

#### 2016 CUORE DELLA VIGNA

Strawberry and cherry notes subside to reveal an earthy dustiness. A complex flavor profile of ripe berries, peppery spice, ginger, chocolate and caramelized sugar leads to a rustic finish. The body, tannins and acidity create synergy and pop on the palate.

#### 2016 MALBEC

Like stepping into a pâtisserie, aromas of sweet vanilla, mixed berry pie and baking spices waft from the nose of this inviting wine. Flavors of candied blueberry, boysenberry and cherry intermingle with bold, chewy tannins. Chocolate-covered espresso bean transforms to savory pie crust as the finish lands on soft, toasted oak.

#### 2016 CABERNET SAUVIGNON

Aromas of jammy blackberry and cassis are presented alongside woody sarsaparilla. Captivating flavors of black olive, cherry, cacao and marzipan are enhanced by elongated, well-balanced tannins.

## 2016 NIKIARA

Robust aromas of blackberry jam, chocolate-dipped figs and earthy terracotta clay are lifted to a European palate of tannins and acidity that is balanced and elongated. Dark fruits and dried cranberry flavors slowly reveal warm chocolate in a lasting finish.

## 2016 AMERHÔNE

Delicate aromas of juicy strawberries and sweet and spicy black tea drift from the nose of this traditional Italian-style wine. Bright red fruit emerges on the palate with Arbequina olive and molasses. The French oak barrels impart vanilla, cocoa and oaken spices with intriguing finesse on the finish.

## 2016 TANNAT

Warm and woody cinnamon stick intermingle with luscious dark berries and cherry cola. On the palate, ripe blackberries and fresh fennel progress to notes of vanilla. Developed and lively tannins transition to mouthwatering acidity and a creamy finish.

## 2016 PETITE SIRAH

This wine presents dramatic intensity in color, aromas and flavors. Essence of saffron, red raspberry, cherry cola and fresh fennel are found in the bouquet with flavors of mixed berry patch, roasted coffee bean and shaved graphite.

## 2016 PETIT VERDOT

Complex aromas of brambleberries and cherry blossom will charm and captivate any audience. Red plum and sandalwood interlace on the palate with a subtle minerality. Grippy, upfront tannins support the deep structure and a pleasant acidity carries the abundance of intricate flavors throughout a prolonged finish.