

Varietal 65% Cabernet

Sauvignon, 24% Syrah, 8% Malbec, 3% Petit Verdot

**Appellation** Napa Valley

Oak 40% new French oak 10% new American

oak

Aging 22 months

Alcohol 14.5%



2015 —

## EL LLANO RED BLEND

A playful experiment after an abundant harvest in 2002 gave birth to this unique blend. The name pays homage to Rolando's grandparents, and to his birthplace of El Llano, Michoacán, Mexico.

STARTING IN THE

### **VINEYARD**

A perfect vintage despite the continued drought conditions. Slightly cooler and drier than in recent vintages, veraison, and subsequently harvest, came early, but with plenty of hang-time to develop their flavors. The result was beautifully concentrated fruit of outstanding auality.

TO THE

# **CELLAR**

A blend of Cabernet Sauvignon, Syrah, Malbec, and a touch of Petit Verdot, the grapes are chosen from three of our estate vineyards located in Coombsville, Oak Knoll, and Mt Veeder. Twenty-two months of aging in 40% new French oak, and 10% new American oak, creates an approachable, balanced, and elegant wine.

IN YOUR

#### **GLASS**

Seductively rich aromas of dark fruit, clove, black pepper, cassis, and dried fig with floral whispers of violets and dried rose precede a rich round entry. Flavors of black dried fruit - cassis, boysenberry, and blackberry - follow with a kiss of bittersweet chocolate surrounded by vanilla bean and sweet oak nuances trailing through to a wellbalanced, long, finish. Enjoy now or up to 15 years.

ON YOUR

## **TABLE**

Pair with a hearty dish of St Louis-style ribs. For an elevated dish, try duck breast with a red wine raspberry sauce. Manchego, made from sheep's milk in the La Mancha region of Spain, would make an excellent cheese pairing.