

SPANISH COWBOY

2021 Red Wine
Sierra Foothills

**YOU'RE GOING TO WANT A BOTTLE OF
THIS IN YOUR SADDLE.**

94pts - The Tasting Panel
91pts - Wine Enthusiast

TASTING NOTES

This easy drinking wine has a sweet earthy nose with notes of boysenberry, chocolate, spice, and plum fruit. You'll taste soft but thick, lush tannins up front with a touch of fruit-forward cherry sweetness rounding out the sensual finish.

WINEMAKING NOTES

The inspiration for the name Spanish Cowboy comes from the varietals in this blend: a mix of classic Spanish grapes and Zinfandel. Tempranillo, Mataro, and the other Spanish grapes in this blend truly epitomize the wines of Spain. Zinfandel is the original iconic American wine grape, which finally found its true calling in the Western U.S. It's almost like we created a new superhero by matching these two up: our first vintages have been our fastest selling wines EVER.

2021 had a gentle and elongated harvest. This prolonged ripening meant we had to ferment the Zinfandel and Spanish varietals separately this vintage, as the varieties were ripe at different times. After fermentation we blended the separate varietals and barrel aged them together.

AGING

We aged this wine in 50% American Oak and 50% French Oak for 18 months, which lends lush chocolate and baking spice aromas to the wine, and a fine-grained texture.

FOOD PAIRING

This cowboy will beg for grilled or smoked meats and classic sides like baked beans! A grilled steak is a great choice, and we also love this with burgers with gorgonzola or caramelized onions. The classic flavors of chorizo or chicken molé both pair perfectly! For a lighter pairing try tostadas with grilled shrimp, avocado, and chipotle aioli. For charcuterie boards aged cheddar and Spanish chorizo pair well, as does an appetizer of bacon-wrapped dates.

WINE SPECS

50% Zinfandel, 25% Tempranillo, 25% Mataro
13.9% alcohol
2500 cases produced
\$32 per bottle



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