

FOG MONSTER WINES

Wine: Bedrock Red
Vintage: 2013
Appellation: Somoma County
Vineyard: Bedrock Vineyard

Harvest Notes: Grapes were sourced from the heirloom field blend vineyard at Bedrock (planted in 1888) planted in deep sandy riverbed soils.

Cellar Notes: Hand harvested fruit is transferred 50% whole cluster and 50% destemmed into T-Bins with a blanket of dry ice and given one pigeage per day. No additions are made other than a minimal dose of sulphur. After 3 weeks on the skins the must is pressed to neutral barrels to for 12 month maturation. In Spring the wines were racked once for clarification before bottling.

Tasting Notes: The wine has a perfumed, floral nose with some red fruit and spice. The palate is full, but dry and tight, with a long fresh finish.

Aging & Drinking Suggestions: Serve at 14 to 16 degrees Celsius. Pair with lamb and venison. Best drinking through 2024.

Technical Notes:

Soil: Deep Alluvial River Bed Soils
Acidity: 4,4 g/l
Residual Sugar: 1,6 g/l
ABV: 14,0%
Barrel Maturation: Matured for 12 months in 3rd fill 225 Liter barrels.
Production (bottles): 860



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