

# FOG MONSTER WINES

Wine: Bedrock Red  
Vintage: 2015  
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. We are always honoured to work with this truly special vineyard which is planted to 27 varieties - roughly 55% Zinfandel, 15% Carignan, 10% Mataro, and then everything else (Syrah, Alicante, Trousseau Noir, Mission, Tempranillo, Petite Sirah...).

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 nose of dark red fruit, citrus rind, cloves and spice. The palate is dense, 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 2030.

Technical Notes:

Soil	Deep Alluvial River Bed Soils
Acidity	5,1 g/l
Residual Sugar	1,3 g/l
ABV	14,0%
Barrel Maturation	Matured for 12 months in 3rd fill 225 Liter barrels.
Production (bottles)	564



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