

# *The Falconer*™

## RESERVE BLEND

*2018 Grand Valley, Colorado*

The Falconer is a proprietary blend of particularly dark, intense and complex grapes originating from around the world but grown locally here in the Grand Valley. Its deep, dark color and aromas of wood smoke and dried plum give way to intense, rich flavors. This is a bold and robust wine with firm structure and abundant, smooth tannins. Enjoy now with traditional hearty fare or cellar up to 10 years.

### COMPOSITION

46% Petit Verdot; 35% Graciano; 9% Cabernet Sauvignon, 9% Merlot, 1% Primitivo

### FERMENTATION

Inoculated 10/15/2018

Fermented on skins

No malolactic fermentation

30% pressed 9/3/19 extended maceration '18

70% pressed 12/14/18 Mixed Blacks '18

### WINEMAKER'S NOTES

The 2018 vintage of The Falconer is an excellent example of what can be grown in the Grand Valley. There are very few Colorado wines at this end of the quality spectrum. 2018 was another hot growing season, fairly typical for the Grand Valley. We tried something new with this vintage: super-extended maceration. 30% of the blend was macerated on the skins for almost a full year. The other 70% got the “usual” extended maceration time of 60 days. The flavor and finish make this something truly special for your table.



### TECHNICAL DATA

Total Cases Produced ..... 177  
Harvest Date ..... 10/3/2018  
Bottling Date ..... 8/18/2022  
Release Date ..... 8/19/2022  
Brix at Harvest ..... 27.5  
Titrateable Acidity at Bottling ... 7.2  
pH at Bottling ..... 3.9  
Alcohol ..... 14.4%

### AGING

Barrel aged 4 years in neutral medium toast oak barrels.