



**Palate Notes:** Medium ruby in color. Notes of currants, ripe plum, pomegranate and huckleberry are prominent in the nose along with new, finely oiled leather and nuances of exotic dried mushrooms. This wine possesses a firm body with soft, silky tannins and a long, lingering finish.

**Serving Suggestions:** Pair this Vino Rosso with hamburgers, pizza, ribs, steaks and hard cheeses.

**Optimal Temperature:** 56° F

## 2008 Di Bruno- Vino Rosso Santa Barbara County

### WINEMAKING NOTES

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Hand sorted fruit, 100% destemmed, jacks removed. Cold soaked at 50 degrees for 4 days. Maceration time 29 days.

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**VARIETAL:** Grenache, Sangiovese, Tempranillo, Nebbiolo, Carignane and Merlot

**APPELLATION:** Santa Barbara County

**BARREL AGING:** 56 months in 30% New French Oak

**ALCOHOL:** 14.5%

**TA:** 6.8g/L

**PH:** 3.56