

JARHEAD RED

2011 Red Table Wine | California



AGING REGIMEN
17 months in French oak
and stainless steel

VARIETAL COMPOSITION
Merlot 85%
Petit Verdot 15%

FINAL ANALYSIS ABV 14.2% TA .58 pH 3.58

TOTAL PRODUCTION 3,029 cases

TASTING NOTES

The 2011 Jarhead Red offers generous aromas of plum, cherry and spice with a hint of smokiness. A rich, mouthfilling texture unfolds with flavors of black cherry, blackberry and cassis. Notes of vanilla emerge on a broad, juicy finish. This boldly flavored wine is a perfect match for classic American fare, such as grilled steak, barbecued chicken and hamburgers

VINEYARDS

The 2011 Jarhead Red is composed of Merlot from Paso Robles and Petit Verdot from the Santa Ynez Valley, two premier appellations for Bordeaux varietals on California's Central Coast. In Paso Robles, a daily interplay of warm days and cool evenings allows the Merlot fruit to achieve balanced ripeness. A similar coastal growing dynamic occurs at the Firestone family's Curtis Estate in the Santa Ynez Valley, where the Petit Verdot grape develops intense flavors with full tannins.

WINEMAKING

The 2011 growing season produced small yields with concentrated fruit flavors. The 2011 Jarhead Red is a robust yet approachable blend of Merlot (85%) and Petit Verdot (15%). The Merlot sets the tone with rich red fruit flavors and a supple mouthfeel. The Petit Verdot brings a complement of dark color, firm structure and intense black fruit flavors. Prior to blending and bottling, the lots were aged for 17 months to ensure optimal maturity upon release.

ABOUT JARHEAD WINE CO.

Our mission is to make distinctively robust red wines in support of the Marine Corps Scholarship Foundation, which provides educational assistance to children of U.S. Marines, with special consideration given to families of fallen and wounded Marines.

Odam Rivestone Ruber Dominguez

ADAM FIRESTONE

CAPT USMC '84 - '91

RUBEN DOMINGUEZ

SGT USMC '79 - '84