



2018 DAM FINE RED WINE

The vote is in and Jamie Malesza edged out David Sailer for the Dam Fine Red Wine-maker. The two blends were tasted blindly with the vote almost evenly split. The final blend is 46% Cabernet Sauvignon, 30% Barbera, 12% Tempranillo, and 12% Malbec. This wine is ready to enjoy today but will only improve over the next few years.

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

2018 was an interesting year. A mild spring led to a favorable bloom and set period for the grapes. The summer had a heat spell for an extended period which pushed the ripening into high gear. After that, the temperatures moderated, and the grapes came in over an extended period. Berries sized up, and the yields were just slightly above our estimates. Great color and extraction all around!

WINEMAKER NOTES:

The key to crafting a great blend is balance and harmony. Cabernet Sauvignon builds the backbone of this blend with velvety tannic structure and strong weight. Next, the Barbera brings in bright red and black fruit with beautiful lingering flavors of red cherry pie, plum crisp, and rich blackberries. Hints of gingerbread and toasted smores follow thanks to the Tempranillo. Final notes of blueberry and cocoa shine through with the addition of Malbec. Even though this may be an easy drinking wine on its own, it is an excellent food wine and pairs wonderfully with rich meat and tomato sauces, grilled skirt steak, roasted beet salad, or even a juicy burger.

- JAMIE MALESZA, Winemaker

TASTING NOTES:

APPEARANCE: Dark, rich brick red

AROMA: Vanilla, red and black berries, all spice

PALATE: Luscious black fruit, round, full with resolved tannins and a lengthy finish

TECHNICAL NOTES:

VARIETAL: 46% Cabernet Sauvignon, 30% Barbera, 12% Tempranillo,

12% Malbec **VINEYARD SOURCES:** Estate Vineyards **AVA:** Paso Robles

HARVEST DATE: October 1, 2018 **BOTTLING DATE:** September 23, 2020

HARVEST SUGAR: 24.6° brix **OAK:** French and American

OAK AGE: 15-18 months **ALCOHOL:** 13.8% **TA:** 0.61 g. 100ml **pH:** 3.68

