



# kumbaya

RED BLEND  
CALIFORNIA  
2014

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- APPELLATION
  - TECHNICAL INFORMATION
  - VARIETAL BLEND
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100% California  
0.59 TA, 3.64 pH, 13.8% alc. by vol.  
53% Petite Sirah, 24% Zinfandel  
22% Cabernet Sauvignon, 1% Syrah

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• VINTAGE •

The 2014 California harvest was one of the earliest in a decade and third in a string of great vintages. Yields were down slightly across the state versus the mammoth harvest of 2013. A mild winter and spring led to early bud break and the state was blessed with very few frost days. Summer was moderate which allowed the grapes to evenly ripen. A hallmark of the vintage is the small berry size which led to outstanding concentration. Red varieties show supple tannins, deep color and excellent acidic structure.

• WINEMAKING •

After harvest, each lot was gently de-stemmed to minimize bitterness and fermented at a warm temperature to accentuate color and flavor extraction. Post fermentation, the wine was carefully racked off the solids to age for several months in oak prior to bottling.

• WINEMAKER'S NOTES •

The wine reflects an artist's palette of red varieties, each contributes a unique flavor component to the finished blend. Petite Sirah forms the base and provides bold and luscious flavors. Ripe, rich Zinfandel was added which gives the wine spice and intense fruit notes. Cabernet Sauvignon lends structure while a dash of Syrah was added to provide blackberry and plum hints.

• FOOD PAIRING •

kumbaya Red complements a wide range of foods from burgers to wood-fired pizza to grilled salmon.

**Building harmony and goodwill...one glass at a time!**

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