



dissident

RESERVE

RED BLEND

APPELLATION	Central Valley
ALCOHOL	13.5 % by Vol.
TOTAL ACIDITY	4.5 g/l
RESIDUAL SUGAR	14 g/L
BLEND	Cabernet Sauvignon (50%), Merlot (25%), Syrah (25%)

CLIMATE

Warm temperate climate with a Mediterranean rainfall regime and a wide range between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers, or 50 miles) and the Andes Mountains (60 kilometers, or 37 miles). Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated in the winter months.

VINEYARDS

Year of Plantation: 1998 to 2005

Trellising system: Vertical Shoot Positioned training

Density: 3,333 plants/hectare (1,345 plants/acre)

Yield: 10-14 tons/hectare (6.5 metric tons/acre)

Harvest method: Hand picking, with double selection in vineyard between mid march and end of april.

WINEMAKING

Maceration: 12-16 days with cold pre-fermentative maceration for four days at less than 10°C (50° Fahrenheit).

Extraction: Traditional pumping-over.

Fermentation: Starts with active dry yeast (Bayanus)

Temperature: 25°C-28°C (77°C-82°C Fahrenheit)

Aging: Wine kept on its lees in contact with French oak for six months.

TASTING NOTES

Appearance: Deep red ruby color.

Nose: expressive notes of red cherry, plum and licorice.

Mouth: great concentration of red and black fruit, with silky tannins and long aftertaste.

PARING RECOMMENDATION

Enjoy with Grilled Beef