

# BIANCHI

## 2022 RESERVE "DUALITY" RED CUVEE

### VINEYARD + VINTAGE

Every year, our Duality Red Cuvee rotates the best two of Bianchi Vineyards' estate crops from that given year. This year, the Zinfandel portion was sustainably grown at Bianchi Vineyards located in the Geneseo District; and the Sangiovese was grown at El Pomar Vineyard. Grapes grown in the El Pomar District of Paso Robles benefit from a Mediterranean climate with plenty of sun, as well as cooling coastal breezes leading to vibrant acidity. The Bianchi Estate-grown Zinfandel brings spicy and fruity notes to the blend, while the Sangiovese brings lively acidity into the mix. The sandy loam soil we have on property allows for excellent drainage leading to an elegant and complex wine, attributed to vine struggle. The grapes were 100% hand-harvested, which underscores the sheer elegance and quality this wine brings to the table.

### VINIFICATION

Both the zinfandel & sangiovese were vinified separately and then blended and aged in a mix of new and old French oak barrels. This wine saw 20 months of a combination of new used French oak age time. Zinfandel and Sangiovese come together to achieve a complex, balanced, and harmonious flavor profile.

### TASTING AND PAIRING

This wine displays a medium color depth, a purple-ruby hue, and a defined rim variation. The nose is immediately greeted by intense, ripe morello cherry notes. Notes of baking spices, pepper, forest floor, black olive, and soil are also present. This medium-bodied red cuvee will have your taste buds singing with pleasure. Your taste buds will be greeted with a fresh, farmer's market basket of blueberry and blackberry jam, followed by silky dark chocolate, and baking spices. Leather, forest floor, and a touch of minerality can be noted on the back end. Pair this one-of-a-kind, mediterranean-style blend with an herb-basted steak, lamb dishes, Italian sausage, rigatoni bolognese, and earthy roasted vegetables.

### REGION & VARIETAL COMPOSITION



Harvest Date: 9.7.22 & Bottle Date 9.10.24

R.S.: 0.45%

pH: 3.8