



2013 Mistero

TECHNICAL DATA:

Harvest Date: September / October 2013

Grape Source: Naggiar Vineyards, Sierra Foothills

Blend: 50% Zinfandel, 30% Sangiovese, 20% Syrah

Aging: 15 months in 100% American, 20% New

Alcohol: 13.4%

Production: 250 cases

Double Gold Medal – 2016 California State Fair Wine Competition

Best of Class of Region – 2016 California State Fair Wine Competition

Gold Medal – Pacific Rim Wine Competition

Silver Medal – 2015 California State Fair Wine Comp.

Cellar Selection – 2016 The Wine Enthusiast

91 pts – 2016 The Wine Enthusiast

Tasting Notes:

The best of Zinfandel, Sangiovese and Syrah grapes from our family estate have been blended to create this seductive ruby red wine.

This proprietary red blend offers heady aromas and flavors of strawberries, black pepper and red raspberries followed by ripe, soft tannins with bright acidity and a smooth lingering finish.

This lovely medium bodied wine will pair well with antipasto plates, light meat dishes such as chicken or ham and hearty seafood dishes

Naggiar Vineyards:

Located twelve miles south of Grass Valley, California and Nestled in the Sierra Foothills, Naggiar Vineyards encompasses some 135 acres of hilly and rocky terrain. At 1,300 feet elevation, the property sits on several large knolls with gentle, hillside slopes and experiences the warm days and cool nights essential for growing top quality wine grapes.

With sixty acres of estate vineyards planted to seventeen Mediterranean varietals, our focus is on growing varietals that time has proven best suited to this site.