



## 2014 Dahlia Noir



### TECHNICAL DATA

**Harvest Date:** October/November 2014

**Grape Sources:** Naggiar Vineyards, Sierra Foothills **Blend:** 75% Petite Sirah, 15% Grenache, 10% Mourvedre **Aging:** 20 months, American & French Oak, 30% New **Alcohol:** 14.2%

**Production:** 250 cases

**Double Gold Medal** - 2017 San Francisco Chronicle Wine Comp.  
**Editor's Choice** – Wine Enthusiast 2017  
**Best of the Sierra Foothills** - 2017 Toast of the Coast Wine Comp.  
**Gold Medal** - 2017 Toast of the Coast Wine Competition  
**91 pts** – Wine Enthusiast 2017  
**90 pts** – 2017 Toast of the Coast Wine Competition

### TASTING NOTES

South facing Sierra Foothills rocky soil together with long sunny days and gentle afternoon breezes have helped create this intensely dark, garnet colored wine.

A complex blend of some of the best grapes grown at our estate vineyards, Petite Sirah, Grenache, and Mourvedre, this bursts with aromas and flavors of wild blackberry, blueberries with hints of cassis and toasty oak followed by a long finish on the palate.

This wine is a perfect pairing for bold barbecue, big meat or game dishes and other hearty, full flavored fare.

### 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.