



2015 Dahlia Noir

TECHNICAL DATA

Harvest Date: October/November 2015

Grape Sources: Naggiar Vineyards, Sierra Foothills

Blend: 36% Mourvedre, 35% Zinfandel, 24% Grenache, 5% Petite Sirah

Ageing: 20 months, American & French Oak, 30% New

Alcohol: 14.2%

Production: 480 cases

Silver Medal – 2019 San Francisco Chronicle Wine Competition

Silver Medal – 2019 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, Mourvedre, Zinfandel, Grenache and Petite Sirah, this wine 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 varieties, our focus is on growing varieties that time has proven best suited to this site.

