

Naggiar

VINEYARDS



2015 La Bête Noire

TECHNICAL DATA:

Harvest Date: September/October 2015

Grape Source: Naggiar Vineyards, Sierra Foothills

Blend: 50% Petite Sirah, 35% Mourvedre, 15% Syrah

Aging: 32 months in French Oak; 30% New

Alcohol: 14.6%

Production: 100 Cases

Gold Medal – 2018 Pacific Rim Wine Comp.

Silver Medal – 2018 Critic's Challenge Int'l Wine Comp.

Silver Medal – 2018 Orange County Wine Society / OC Fair

91 pts – 2019 Wine Enthusiast – February Issue

Tasting Notes:

The darkest and most intense varieties of grapes, namely Petite Sirah, Mourvedre and Syrah from our estate vineyards have been blended to create this spectacularly concentrated inky-black wine.

On the nose, this wine explodes with complex aromas of earthy, raspberries, blackberries, mushrooms, smoke and hints of cedar. On the palate it is powerful with flavors of ripe black cherries, leather with hints of cedar and tobacco and a long rich mouth feel.

Enjoy with family and friends by pairing with a big meat dishes, game, barbecued foods and hearty casseroles.

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.