

WITNESS MARK



RED BLEND



As the pendulum of an antique clock swings in perfect balance, a complex network of gears and levers churn in tandem, leaving behind witness marks, or small grooves inside the clock. For veteran clocksmiths tasked with the challenge of repairing such intricate clocks, they must rely on these witness marks to guide their process of restoring the pendulum back into balance. At Witness Mark Wines, our winemaker relies on the same tenets of experience, ingenuity and artistry to craft our wines. A color, an aroma, a lingering flavor profile. These details are the witness marks that guide our winemaker's creative process. The result is a portfolio of beautiful, perfectly balanced wines from California's Central Coast.

WINEMAKING

At the winery, the fruit is carefully sorted then destemmed, gently pressed and fermented at warm temperatures in stainless steel fermenters. Gentle punch downs are performed several times a day. Once dry, the must is pressed into stainless steel tanks for settling, then racked prior to aging on new and neutral French, American and Hungarian oak.

TASTING NOTES

Bursting with aromas of blackberry, juicy fig and sweet vanilla, Witness Mark Red Blend is rich, full-bodied and savory on the palate, with concentrated black cherry and blueberry flavors leading into a juicy lingering finish. Pair with slow roasted short ribs, eggplant parmesan, pulled pork sliders or chicken mole enchiladas.

APPELLATION: Central Coast

AGING: French, American and Hungarian Oak

ALCOHOL: 13.5%