



BRASS TACKS

Quintessential California Wines

Let's get down to brass tacks, shall we? At Brass Tacks, we believe the essence of California wine is the fruit. Our winemaking starts in the vineyard, where we cultivate the unique characteristics of each varietal and vineyard. The results are wines that aren't over-manipulated, allowing the personality of the fruit to shine through.

brass tacks (noun) - the most fundamental considerations; essentials; (usually used in the phrase "get down to brass tacks").

www.brasstackswines.com

2007 CABERNET SAUVIGNON, CENTRAL COAST

With its maritime influence, California's Central Coast region has an extended growing season that yields wines with full flavor development and great acid balance. Brass Tacks Cabernet Sauvignon has rich layers of currant and cherry fruit, framed by nicely integrated oak.

88 points, Editors Choice, Wine Enthusiast Magazine

2007 MERLOT, CENTRAL COAST

The California Central Coast's high winds, dry days and cool ocean fogs create a long growing season, leading to full, forward fruit flavors and ideal acidity. Brass Tacks Merlot offers tasty red berry and ripe cherry fruit with hints of spice and vanilla from nicely integrated oak.

88 points, Editors Choice, Wine Enthusiast Magazine

Gold Medal, San Diego International Wine Competition

2008 RIESLING, MONTEREY

Monterey County offers ideal growing conditions for cool-climate grapes, where high winds, dry days and bay fogs lead to full, forward fruit flavors and ideal acidity. Brass Tacks Riesling offers crisp clean notes of fresh peach, honey and apricot with mineral qualities and bright acidity.

89 points, Editors Choice, Wine Enthusiast Magazine

2008 PETITE SIRAH, NORTH COAST

The North Coast is defined by its cool maritime air, morning fog and high elevations. Brass Tacks Petite Sirah is an opulent wine offering flavors of blackberry, vanilla and hints of black pepper. Well-integrated tannins lead to a smooth, balanced finish.

85 points, Wine Enthusiast Magazine