

BRASS TACKS

2018 **RED WINE** CALIFORNIA

The 2018 Brass Tacks Red Wine is a lively wine that boasts fruit-forward aromas and flavors. Bright aromas of raspberry and blueberry are carried through to the palate, followed by strawberry and blueberry notes. Full and rich, this medium-bodied wine ends with a long finish that is framed by soft tannins.

92 points, Gold Medal - Sommelier Challenge, 2019

FOOD PAIRINGS

Our Red Wine showcases how different varietals blend together in harmony, strengthening the notes of each varietal. A blend of classic Bordeaux varietals, the rich, fruit flavors are an excellent pairing for a variety of dishes, from red meats and hearty stews to more delicate poultry and pasta dishes.

CALIFORNIA GROWN

Our Brass Tacks Red Wine combines the finest attributes from California's premier wine growing regions. The grapes are sourced from vineyards that add their own unique layer to the final wine profile. Traditional, minimalistic winemaking techniques result in a wine that allows classic varietal characteristics and true California terroir to shine through in every glass.

QUINTESSENTIAL CALIFORNIA WINES

Let's get down to brass tacks, shall we? This is the phrase that echoed Daniel LeFrancois's desire to craft wines that are true expressions of California's wine growing regions and varietals. Daniel sources fruit from premier regions throughout California, each selected to add specific nuances to the final wine. Through traditional winemaking practices, Daniel creates wines that are reflective of classic varietal characteristics, resulting in approachable wines that are flavorful, harmonious, and food-friendly.

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