



REFLECTIONS

Private Reserve

Join The Family.

Tasting Notes

Our Double Barrel Aged Reflections is a wonderful blend of Cabernet Franc, Cabernet Sauvignon, and Merlot. Fermented on the skins for 21 days using Brunello yeast, it has developed complex spicy pepper, blackberry, and vanilla tones. The first year of aging is in new French oak barrels; the second year is in new American oak barrels. Our Double Barrel Aging provides rich vanilla flavors, balanced with great fruit and medium to heavy weight in its taste and mouth feel. This smooth and silky wine is a perfect complement to beef, lamb, and fowl. "Texas Champion" in its category at the Houston Livestock Show & Rodeo.

Technical Info

Blend: 40% Cabernet Franc
40% Cabernet Sauvignon
20% Merlot

Vineyard: Texas

Fermentation: stainless steel, 4 weeks skin contact

Aging: 24 months—Double Barrel Aged™

Type of Oak: one year new French
one year new American

Brix at Harvest: 24°

Alcohol: 13.0%

Acidity: 0.60

pH: 3.65

Residual Sugar: 0.0%

Produced: 500 cases

Vintage Dates Change Annually

