



2021 CAMBARO RED

CLARKSBURG AVA

28% NEBBIOLO | 20% PRIMITIVO | 18% SYRAH
12% TEMPRANILLO | 9% GRENACHE | 7% TEROLDEGO
4% CHENIN BLANC | 2% SAUVIGNON BLANC

VINEYARD

Heringer Family Vineyard enjoys the cooling breezes from the Sacramento Delta and has been in the same family since 1868. Certified Sustainable and herbicide free, HFV pairs consistently warm days with very cool nights that allow for perfect growing conditions.

TASTING NOTES

Using 90% carbonic maceration, this blend is a summer red if there ever was one. Translucent ruby in color, crushed cranberry and red jolly rancher on the nose with hints of menthol and wet earth. Smells like a laffy taffy store in an old beach town. Tannin is light as you would expect from carbonic, but the natural tannins in Nebbiolo give it more weight than you might think at first sight. Finish has pop rocks and baseball card bubble gum, but lingers with Nebbiolo style of Marciano cherry and rose petal. Throw this one in the fridge and drink it year round.

WINEMAKING

Picked early to retain acidity, the fruit is dumped whole cluster into a sealed tank where it undergoes carbonic maceration for 18 days. After pressing, the wine completes primary and ML in neutral oak where it ages for eight months. No fining, no SO₂, no additions, and only a light filtration on the bottling line.

SPECS

HARVEST DATE	8.10.21, 8.12.21, 8.17.21
pH	3.42
TA	6.81g/L
RS	<0.1 g/L
ALC %	11.2%
CASES PRODUCED	2294

