



SINEGAL E S T A T E

2018 SELECT SERIES RED BLEND

CÉPAGE:

45% CABERNET FRANC
30% CABERNET SAUVIGNON
15% MERLOT
7% MALBEC
3% PETIT VERDOT

FERMENTATION:

70% STAINLESS STEEL TANKS
30% OAK PUNCHEON BARREL
FERMENTS

BARREL COMPOSITION:

AGED 20 MONTHS IN 90% NEW
FRENCH OAK BARRELS

TASTING NOTES:

SELECTED FROM SOME OF THE BEST LOTS IN THE CELLAR, THIS BLEND WAS CRAFTED USING A BEAUTIFUL BLEND OF BORDEAUX VARIETALS. AROMAS OF LILAC AND BRANDIED CHERRIES INTERMINGLE WITH THE SCENT OF FRESH PICKED BLACKBERRIES AND SUBTLE NOTES OF LEATHER, SWEET TOBACCO AND MINT LEAF. ON THE PALATE, THE WINE IS FULL OF ENERGY, EXPLODING WITH FLAVORS OF RASPBERRY, BLACK CURRANT, MILK CHOCOLATE AND HINTS OF WHITE PEPPER AND BAKING SPICE MEDLEY. THE CABERNET FRANC AND CABERNET SAUVIGNON ARE THE STARS IN THIS WINE, ALLOWING THE OTHER COMPONENTS (MERLOT, MALBEC AND PETIT VERDOT) TO ROUND OUT THE BLEND. BRIGHT ACIDITY & ROUND TANNINS HELP FRAME THE FRUIT AND CREATE A LONG-LASTING FINISH IN THIS SOFT AND ELEGANT WINE.



VINTAGE NOTES:

THE 2018 VINTAGE WAS IDEAL WITH A COOL, LONG GROWING SEASON. THERE WERE VIRTUALLY NO MAJOR HEAT SPIKES, ALLOWING FOR PERFECT PHENOLIC DEVELOPMENT ON THE VINE. RAINS CAME IN LATE FEBRUARY, FOLLOWED BY A MILD SPRING AND A LONG FLOWERING PERIOD, CREATING UNIFORM CLUSTER DEVELOPMENT ON THE VINE. TEMPERATURES REMAINED STEADY AND WARM THROUGHOUT THE GROWING SEASON, GIVING WINEMAKERS THE ABILITY TO CHOOSE OPTIMAL PICK DATES AND DROP FRUIT WHEN AND WHERE NEEDED. THESE EVEN AND BALANCED WEATHER CONDITIONS PROVIDED THE FRAMEWORK TO MAKE VERY FINELY TUNED, CONCENTRATED AND AROMATIC WINES. THIS IS A BOUNTIFUL VINTAGE FULL OF QUALITY AND POTENTIAL.