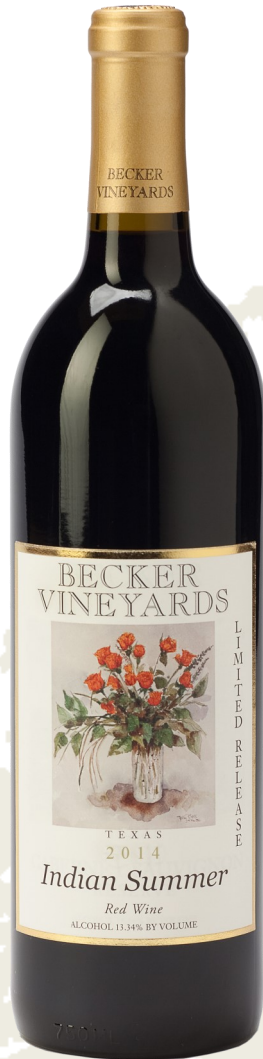


# 2014 Indian Summer



This is a blend of both Hill Country as well as High Plains grapes. The blend consists of Merlot, Cab Sav and Zinfandel. While each of these grapes were fermented separately for the primary fermentation, components of the base blend were then aged together prior to bottling the final blend. This wine was then aged in both new and neutral oak barrels – consisting of American oak with a small amount of French oak barrels. The majority of the barrels were neutral. This “neutral oak” allows the wine to maintain a more fruit forward character while balancing the tannins present in these heavier bodied wines. The result is wine that has the weight to stand up to a heavier food such as beef while still enjoying a glass without any food accompaniment if that is your desire.

The grapes were harvested over a three-week period which allows us to pick the perfect grapes from each varietal to become Indian Summer. By controlling the picking row by row for this program our control over the character of the finished wine is displayed in the mouth feel of the wine as well as the fresh aromas.

#### VARIETAL COMPOSITION

Merlot, Cabernet Sauvignon, and Zinfandel

#### ON THE NOSE

Red fruit, raspberry, fresh thyme with dark coffee notes

#### ON THE PALATE

Bold tannins with well-rounded fruit, lingering cooking spice, coffee and cherry notes

#### FOOD COMPLEMENTS

Grilled lamb, Tex-Mex, BBQ and grilled Veggies

#### APPELLATION

FSITO

HARVEST DATE

September 2014

HARVEST BRIX

24.2 - 25.0

ALCOHOL

13.8%

BOTTLING DATE

July 2016

FINAL R.S.

Dry- 0.30 g/L

PRODUCT SKU

644412000595



**BECKER VINEYARDS**

STONEWALL, TEXAS