## PALENCIA WINE COMPANY

## NV Flight Pattern (Red Blend)

Blend: 60% Cabernet Sauvignon, 30% Merlot, 10% Syrah

Vineyard Site: Columbia Valley AVA

## **Tech Data:**

| Bottling Date: | 2-2-23  |        |        |  |
|----------------|---------|--------|--------|--|
|                | Current | Date   | Target |  |
| Free SO2 ppm   | 34      | 2-2-23 | 30     |  |
| Molecular      |         |        |        |  |
| Total SO2 ppm  | 180     | 2-2-23 |        |  |
| pH             | 3.89    |        |        |  |
| TA g/l         | 0.40    |        |        |  |
| Ethanol %      | 14.0    |        |        |  |
| R.S. g/1       | 0.20    |        |        |  |
| V.A. g/l       | 0.52    |        |        |  |
| CO2 g/l        |         |        |        |  |
| S.G            |         |        |        |  |
| Cases Produced | 500     |        |        |  |
| RELEASE DATE:  |         |        |        |  |

Winemaker: Victor Palencia

**Tasting Notes:** Fermented in small vat open top fermenters and aged in 100% French Oak for 24 months gives our wines balance and complexity showcasing the fruit and vineyard quality. Our Red Table Wine *Flight Pattern*, is a cellar blend composed of 60% Cabernet, 30% Merlot, and 10% Syrah. This Fruit forward blend showcases the remarkable quality and structure found in the vineyards of the Columbia Valley AVA. This wine was blended to be enjoyed as an everyday house red. This wine pairs great with home cooked meals, your favorite dine-in, and take-out.

## <u>\$18 Retail Cost</u>