



chester.

Product Information

2019 Red Blend chester.



Cold soak:	3 days
Oak program:	French & American Oak
New oak %:	30%
Aging process:	14 Months
Secondary fermentation:	Yes
Bottling date:	6/2/21
Case production:	120

Description

Be bold. Be spicy.

Don't be shy. Grab the world by the horns. Zipline the highline and jump into the rushing river.

Grab your backpack and explore with the chester. Red Blend.

Crafted to taste like a beach day campfire hang with your best friends - with the music turned up to 11.

The chester. Red Blend is a peppery perfect wine for adventure.

Experience the chester. Red Blend.

You coming along?

Appellation

Green Valley- Sack Vineyard

Farming technique & maintenance

Cordon cane pruned

Fermentation details

Fermentation started in open top fermenters then transferred to French and American oak barrels to finish secondary fermentation.

Cooperage

Tonnellerie Sirgue, Nuits Saint Georges - Bourgogne - France, Bel Air, Mercury, Radoux.