

Lost Inhibitions – Tasting Notes - White

- ✓ Appellation: California
- ✓ Varietal Composition: Chardonnay, Muscat of Alexandria, Sauvignon Blanc
- ✓ Alcohol: 13.8%
- ✓ Vinted and Bottled By: Smashing Bottles



Vintage:

2014 California harvest was one of the earliest in a decade. A hallmark of the vintage is the small berry size that led to outstanding concentration. White varieties show bright aromatics, juicy fruit flavors and excellent acidic structure.

Winemaking:

Our grapes were harvested during the cool morning hours. Most of the grapes are fermented in stainless steel to protect their delicate varietal characteristics. Chardonnay was the exception. We partially barrel fermented and aged our Chardonnay to add a layer of texture and body to the final blend.

Winery Notes:

Lost Inhibitions White is a refreshing blend of Chardonnay, Muscat of Alexandria and Sauvignon Blanc. Fruit aromas of apricot, guava, peach, melon and lemon zest mingle with hints of vanilla. Citrus and tropical fruit flow across the palate into a lush and lingering finish.

Food Pairing:

A wonderful aperitif, Lost Inhibitions White is also a versatile food partner. Enjoy with buttered popcorn, grilled seafood and soft cheeses.

Lost Inhibitions – Tasting Notes - Red

- ✓ Appellation: California
- ✓ Varietal Composition: Petite Sirah, Merlot, Zinfandel, Alicante Bouchet
- ✓ Alcohol: 13.8%
- ✓ Vinted and Bottled by: Smashing Bottles

Vintage:

2014 California harvest was one of the earliest in a decade. A hallmark of the vintage is the small berry size that led to outstanding concentration. Red varietals show supple tannins, deep crimson and purple color with excellent acidic structure.

Winemaking:

Each varietal is harvested at the peak of ripeness then fermented and aged separately for up to 12 months in French and American oak. Petit Sirah is the lead varietal with plum notes and firm tannins. Merlot adds blueberry highlights and lush tannins. Zinfandel lends wild blackberry flavor. Alicante Bouchet adds deep color and black pepper spice.

Winery Notes:

Rich, full-bodied and dark as midnight, Lost Inhibitions has a nose of jammy blackberry, cherry and raspberry with hints of black pepper and vanilla. A juicy palate follows with layers of black and red fruit, supple tannins and a pleasant, lingering finish.

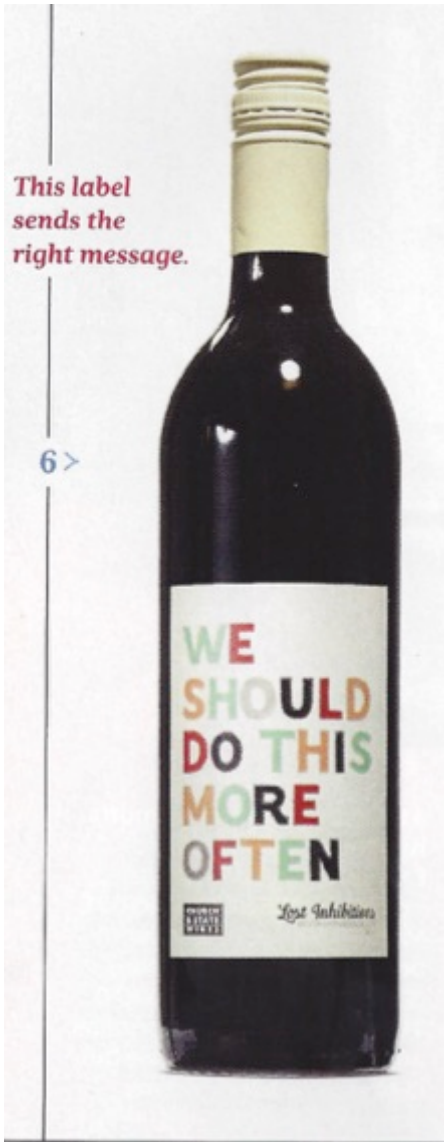
Food Pairing:

This full-bodied red is made for hearty meals.

Serve with braised short ribs, roast leg of lamb or sausage pizza.



Lost Inhibitions – Dr. Oz



1 > ISABEL ALLENDE The JAPANESE LOVER

2 < Post—popcorn is a whole grain!

3 DOG I

5 >

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