



FORCE *Majeure*

2017 FORCE MAJEURE ÉPINETTE

Our Red Mountain Right-bank Bordeaux inspired blend, “Épinette,” spent 22 months in 60% new French oak after a long maceration and fermentation in both concrete and stainless steel vats. The blend changes each vintage, either being dominated by Merlot or Cabernet Franc. Bottled unfinned and unfiltered.

“Saturated bright medium ruby. Pungent scents of blackberry, cassis, licorice, minerals, graphite and bitter chocolate, with a hint of violet lift. Then plush, savory and deep in the mouth, with the Merlot creaminess to the fore. Very broad, concentrated flavors of dark berries and graphite minerality saturate the palate and blow past the wine’s substantial, dusty but fine-grained tannins on the long back end. This big boy maintains its shape, no doubt partly due to the firming influence of its Cabernet Franc and Petit Verdot components. This highly successful Right Bank blend shows more of a Pomerol than a Saint-Emilion plushness of texture, supported by solid tannic structure.”

- Stephen Tanzer, Vinous Media



53% Merlot | 26% Cabernet Sauvignon
16% Cabernet Franc | 5% Petit Verdot

Fermented in concrete
and stainless closed top tanks
22 months 60% new French oak

Red Mountain AVA

14.9% ABV

100% free run

Release price \$95 / 750mL

372 cases produced