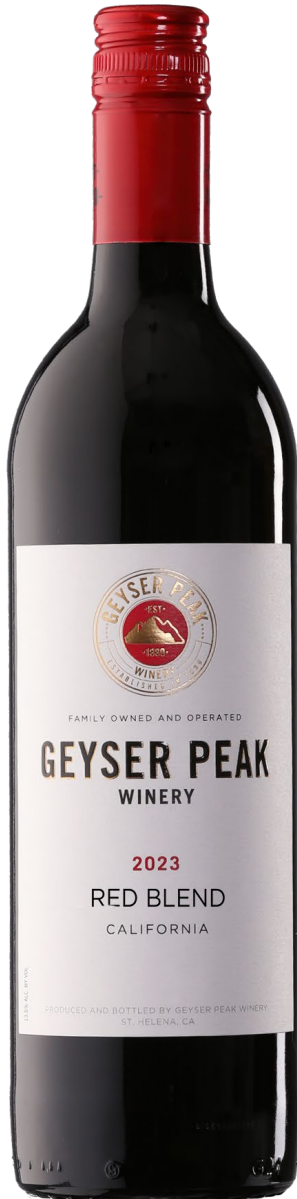


GEYSER PEAK RED BLEND 2023

California



TASTING NOTES: This California Red Blend gleams with brilliant color in the glass. Aromas of blackberry, pomegranate and blackcurrant carry through to the palate, accented by a touch of cocoa, vanilla and tilled earth. The profile offers bright acidity and moderate tannins.

VINIFICATION: The blend is comprised of Petite Sirah, Petit Verdot, Cabernet Sauvignon and just a touch of Merlot. These varietals were fermented separately and then expertly blended. The winemaking team conducted a series of tasting trials to find the ideal blend and balance for these wines.

INTERESTING FACT: Geyser Peak was named for the tremendous view of Geyser Peak Mountain directly outside the original winery's window.

FAMILY: Geyser Peak Winery has a long and storied history. Founded in 1880, it became the 29th bonded winery in California. The brand has seen a storied past of over 140 years, founded by a local family, changing hands multiple times including management by corporate interests. Today, Geyser Peak has proudly returned to its roots as a family-owned-and-operated business, sourcing fruit from famed winegrowing regions of California. The essence of California terroir can be tasted throughout the range of Sauvignon Blanc, Chardonnay and Cabernet Sauvignon. The motto, "Reach for the Peak," was coined to refer to seeking the utmost quality in wine. It's inarguable that it has.

Derek Irwin, the winemaker for Geyser Peak, is committed to carrying on the traditions that have anchored it as one of Napa's leading wineries, while also securing sourcing from esteemed long-term grower partners. Derek started his wine career in 1994 after graduating from UC Davis and is now an experienced winemaker with a rich history of working with wineries across multiple California wine regions.

PRODUCER: Geyser Peak

REGION: California, USA

GRAPE(S): 40% Petite Sirah, 33% Petit Verdot, 26% Cabernet Sauvignon, 1% Merlot

SKU: GPRB237

ALCOHOL: 13.9%

TOTAL ACIDITY: 6.7 G/L

RESIDUAL SUGAR: 0.9 G/L

pH: 3.7