

Orin Swift

Abstract 2022



RED STILL WINE



UNITED STATES
OF AMERICA



CALIFORNIA

TASTING NOTE

Juicy, bold red blend from California, packed with sun-ripened raspberries and dark plums, the nose sweet with vanilla.

VITICULTURE

Owner Dave Phinney sources grapes from over 100 sites in Napa Valley, Sonoma and Mendocino mainly from hillside locations. Phinney's philosophy is simple: to find the best grapes he can get his hands on, let them hang long enough to become perfectly ripe, then express their character in the boldest way possible.

VINIFICATION

The individual plots and varieties are fermented separately, before carefully being assembled together to create the final blend. The wine is then aged for 10 months in a combination of new and seasoned French Oak of which 35% was new oak.

FOOD MATCHING

A big wine such as this needs something meaty. Try a seared Ribeye or roasted lamb.

SIZE	75cl
VINTAGE	2022
ABV	15.5%
GRAPE VARIETIES	Syrah (50%), Petite Sirah (30%), Grenache (20%)
CLOSURE	Natural Cork
SKU CODE	L7690122
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	United States of America
REGION	California
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	4.05
TOTAL ACIDITY	4.8g/l Tartaric
RESIDUAL SUGAR	1.8g/l
SKU	L7690122