



Fulton Grove Winery

Spring 2018

### Zinfandel \$16

2015 California ~ This single vineyard late ripening Zin from Fairplay AVA in California (Sierra Foothills, 2500 ft elevation) was picked at optimal ripeness to create a complex, spicy Zin. Its fruit is bright not jammy, with slight notes of pepper and aromatics. Totally food friendly, the ultimate "pizza wine" is a joy to savor. It was aged 14 months in new American oak. 100% Zinfandel.

*ABV 15.6% - pH 3.6 - Total Acidity 0.59%*

### Petite Petit \$18

2015 California ~ 85% Petite Sirah and 15% Petit Verdot, this blend creates robust bright berry aromas with ripe fruit undertones, slight black pepper, and balancing acidity. Petite Sirah dominates with a strong oak backbone of 14 months in new 75% American and 25% French oak barrels. A match for grilled meats, this wine will age gracefully for many years.

*ABV 14.5% - pH 3.6 - Total Acidity 0.67%*

### Cuvée \$18

2015 California ~ A Cabernet Sauvignon based red blend in the style of a "Left Bank" Bordeaux. It is a fruit forward, well structured wine with medium tannins and a long finish. Merlot and Petit Verdot add complexity and balance, with slight vanilla notes from barrel aging. This will pair well with a standing rib roast or grilled lamb, or with a friend while sharing a sunset.

*ABV 15.2% - pH 3.75 - Total Acidity 0.62%*

### Cuvée II \$20

2015 California ~ This "Right Bank" Bordeaux style blend holds the majority of our Merlot for 2015. Added Cabernet Sauvignon, Cabernet Franc and Petit Verdot create a wine of soft tannins. It is fruit forward showing rounded plum and dark fruit flavors with noticeable mocha from extended aging in 100% French oak. Drinking well now, this wine will age gracefully for many years to come. Pair it with hearty soups and stews, meat dishes, or a good cigar.

*ABV 15.2% - pH 3.75 - Total Acidity 0.62%*

### Grenache \$17

2016 California ~ A lighter red with floral fruit and flavors of fresh berries with light lingering oak notes. The grapes are single vineyard from Fairplay AVA, El Dorado County in the Sierra Nevada Foothills of California. Aged half in oak and half in stainless steel, then blended, to create a bold fruit expression. A joy to drink, this is a one of a kind creation as this source is no longer available.

*ABV 13.9% - pH 3.60 - Total Acidity 0.55%*

### Syrah \$17

2015 California ~ Sourced from one of the most remote vineyards on the northern edge of Fairplay AVA, this vineyard produces small berry Syrah of complex character. Still young, its jammy fruit is emerging with subtle aromatic spices. Aged in 75% new American and French oak for 14 months. These complex fruit flavors will build over the next 5-10 years. 87% Syrah, 10% Petite Sirah, and 3% Petit Verdot.

*ABV 15.1% - pH 3.7 - Total Acidity 0.62%*

### Cabernet Sauvignon \$17

2015 California ~ Bright fruit and toasted oak greet the nose and early palate with soft smooth ripe cherry and plum flavors persisting. Rounded with 11% Merlot and 4% Petit Verdot, aged 14 months in American and French oak with medium plus toast. This wine will pair well with roasted root vegetables, grilled pork loin, or wild game. Not bad on a Saturday night either.

*ABV 14.3% - pH 3.7 - Total Acidity 0.6%*

### Cabernet Sauvignon Reserve \$19

2015 California ~ Jammy fruit aromas with slight oak and dark cherry give way to flavors of currant, blackberry and cherry with smooth tannins and balanced acidity. With 15.8% alcohol, this full bodied wine drinks like a dream and will continue to evolve. Pairs well with braised short ribs, a deluxe Gruyere burger, or mushroom risotto.

*ABV 15.8% - pH 3.7 - Total Acidity 0.62%*

### Sauvignon Blanc \$15

2016 California ~ Hints of lemon, apricot and tropical fruit aromas reward the nose and palate with this medium bodied, dry white wine made with California fruit. Great paired with seafood and chicken dishes, yet well rounded enough to drink on it's own.

*ABV 13.5% - pH 3.48 - Total Acidity 0.60%*

### Chardonnay \$18

2016 California ~ Cold fermentation brings out citrus characteristics to complement the underlying depth of this varietal. Sourced from Fairplay AVA in California, this complex white wine has notes of pear and fig. Fruit forward, it pairs well with aged cheeses or roasted chicken.

*ABV 13.9% - pH 3.60 - Total Acidity 0.62%*

### Barrel Chardonnay \$19

2016 California ~ A full bodied Chardonnay with complex tropical fruit and robust new oak flavors that linger on the palate. Primary fermentation in the barrel and malo-lactic secondary fermentation provides a buttery mouthfeel, characteristic of this California style. A wine for Thanksgiving dinner, it will pair well with smoked fish, spicy Asian cuisine, or guacamole.

*ABV 13.9% - pH 3.65 - Total Acidity 0.56%*

### Vidal \$14

2016 Ohio ~ We hand picked these grapes from a local Ohio vineyard. This light bodied wine drinks like a Chenin Blanc, crisp and fruity with notes of pear and pineapple. Good any time of day and will pair well with a cheese plate or dishes like halibut seared in butter.

*ABV 12.5% - pH 3.40 - Total Acidity 0.70%*

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