

TOASTED HEAD®

BARREL AGED

2012 CALIFORNIA UNTAMED RED

We named Toasted Head for the age-old practice of toasting the inside of barrel heads with fire to help create the rich toasted flavor in all our wines.

VINEYARDS

We chose warm-climate Syrah and Petite Sirah from our Dunnigan Hills estate vineyards to contribute dense, dark berry fruit flavors, structure and floral notes to this unconventional blend. We also turned to north coast Zinfandel to provide soft strawberry and raspberry fruit along with natural acidity.

2012 VINTAGE

An ideal growing season assured an outstanding 2012 vintage in California. Moderate weather throughout the season put little pressure on the vines, providing well-balanced, rich, robust fruit flavors.

WINEMAKING

We began by harvesting the fruit at night and in the early morning to best preserve the bright fruit flavors of the grapes. The wine was aged for 14 months in a combination of small French and American oak barrels. Fifteen percent of the barrels were new American oak that lent sweet vanilla and subtle roasted notes to the finished wine.

WINEMAKERS NOTES

Aromas of dark berry fruits (dark cherry, blackberry), graham cracker, and lightly floral with oak showing as cedar, spice and vanilla. This wine is bright and fruit driven with a moderate structure and soft cinnamon-infused finish. As a medium-to-light weight wine with good acidity, think of pairing it with your grill: as in grilled chicken, ribs, or portabellas. It's also a big winner with Margarita-style thin-crust pizza. This is an incredibly versatile and friendly wine.



TECHNICAL DATA

Vintage: 2012
Composition: 32% Petit Verdot, 31% Syrah, 25% Syrah, 12% Petit Sirah
Sourcing: Dunnigan Hills and Mendocino County
Aging: 14 months in combination of French and American oak

Alcohol: 13.5%
PH: 3.6
Total Acidity: 6.2 g/L
Release Date: April 2014