

Gail

Doris Red Table Wine Sonoma Valley

AVA: Sonoma Valley
Fermentation: Stainless Steel
Aging: 20 months in neutral oak.

Grape varieties 75% Zinfandel,
20% Barbera, 5% Alicante Bouschet

Alcohol 13.5%



RED TABLE WINE SONOMA VALLEY

Tasting notes

Eucalyptus, violet, cocoa. Cassis, currants, blackberry on the finish. Freshly ground black peppercorns and a punchy tartness carry through the finish.

Banville
Wine Merchants

www.banvillewine.com

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