

1850 WINE CELLARS

Heritage Red California

TASTING NOTES:

Heritage red wine is smooth and medium-bodied with spice-laden aromatics and ripe berry flavors. Aromas of blackberry pie and ripe blueberry mingle with cedar and cinnamon. Mouth filling tart black cherry flavors carry through the bright finish.

WINEMAKING NOTES:

Each varietal fermented and underwent initial aging separately. Our winemaking team pulled a selection of barrels of different varieties to blend, creating a red wine blend that's a true crowd pleaser. Each variety brings something to the table with this blend, starting with Zinfandel's spice and berry profile, which is the backbone of this blend.

AGING:

Aged for 18 months in a blend of American and French Oak Barrels.

FOOD PAIRING:

Heritage Red Blend is a versatile wine that pairs beautifully with a variety of foods, making it a go to for everyday meals or events. Try it with roasted or seared meats, including pork, duck, spiced chicken, and lighter preparations of lamb or beef. A cherry sauce with ham or duck pairs nicely, or try pan-seared pork chops with apple sauce. For a vegetarian option, try this wine with roasted root vegetables and mushrooms or veggie burgers.



WINE SPECS:

40% ZINFANDEL, 20% SYRAH,
20% PETITE SIRAH, 15% MERLOT,
AND 5% BLENDED OF OTHER RED
GRAPE VARIETALS
13.5% ALCOHOL