

2010 Gran Q

Tasting Notes

This wine has an extremely dense, deep dark garnet color. On the nose, layers of dried black cherry, blackberry, dried black currant, acai berry, dried blueberry, leather, pipe tobacco, toasted oak, and vanilla bean. The palate is smooth, intense, and balanced with strong flavors of black cherry, cassis, blackberry, dried blueberry, subtle oak notes together with firm but smooth, rich tannins. Its rich, ripe flavors are perfectly balanced with its acidity and tannins which lead to an extremely long, warm, lingering finish. This wine pairs naturally with grilled red meats, roasts, Chateaubriand, Game meats, full flavored chocolate desserts, blue cheeses, or in front of the fire or as wine of life's contemplation.

Winemaking Notes

This wine is a blend of our 100% appassimento of each varietal of Cabernet Sauvignon, Cabernet Franc, and Merlot grapes. The grapes were harvested between late September and October then dried naturally before being processed. This wine slowly fermented on the skins, pressed, and then aged in select French and American oak barrels for up to 30 months. This wine can be enjoyed young but will definitely age for 15 years or more under proper cellaring conditions. Collectors of our 100% appassimento wines will want to hang onto this wonderfully balanced wine. For the winery proprietors this wine is the fullest expression of gratitude to Giuseppe Quintarelli for the inspiration and encouragement to follow their dream. Grazie to the Gran Master!