



2010 Signature Series Raptor Red



Vinification:

Raptor Red is our flagship wine. Each vintage is created by choosing the six finest barrels from the cellar. In 2010 we chose two barrels of Malbec from Kestrel Vineyards, two barrels of Cabernet Sauvignon from Olsen Vineyards and two barrels of Old Vine Cabernet Sauvignon from Kestrel Vineyards. In 2010 we felt that this blend represents the finest Kestrel has to offer.

Winemaker Notes:

The color is a burgundy and purple hue and black at its core. The aroma is supported by generous quantities of dark sweet fruits such as; blackberry, van cherry, dried cranberries, figs, blueberry jam, pomegranate and elderberry. The fruit elements are perfectly balanced with cola, cocoa, tobacco and cedar. This wine has exceptionally rich flavors, complemented by ample body, elegant silky tannins and ripe sweet fruits leaving a lingering finish.

Blend: 67% Cabernet Sauvignon and 33% Malbec

Vineyard Source: 67% Kestrel vineyards and 33% Olsen Vineyards

Food Pairings: Barbeque Chicken

Exceptionally rich flavors, complemented by ample body, elegant silky tannins and ripe sweet fruits

"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."

– Flint Nelson, winemaker

509 | 786 | CORK (2675)