

LIONS HEAD

LUXURY COLLECTION

2018

LION TAMER RED BLEND NAPA VALLEY



BORN BOLD IN THE NAPA VALLEY

Lion Tamer is the power of the Napa Valley harnessed. These wines are a pure representation of the winemaker's craft and their ability to tame the unruly tannins of mountain fruit.

The name Lion Tamer has become our nickname for Malbec because we use this grape as a blending variety to tame powerful tannins.

FROM THE CELLAR

"We add a touch of Malbec to the blend to develop a softness in the tannins, making this a smooth and seamless wine. These mouthwatering tannins surround the palate, framing complex elements of black plum and blackcurrant with subtle notes of cocoa. In crafting this wine, our goal is to achieve perfect balance, with the layered fruit notes concentrated in the mid-palate and enveloped by well-integrated toasted oak on the lengthy, elegant finish."

– Stephanie Pope, Winemaker

TECHNOLOGY AND WINEMAKING

Our Lions Head Cellar houses some of the most progressive winemaking technology allowing our winemakers to craft wines of exceptional quality that showcase the distinctive lands they come from. The winemakers leverage tools like our optical sorter, which ensures only the highest quality berries are delivered to the fermentation tanks; and cutting-edge tanks, which facilitate 24/7 monitoring of pumpovers and micro-adjustments to be made throughout the winemaking process.

RESILIENCE IN THE VINEYARD

Every vintage and harvest presents a unique set of challenges and obstacles. Vintage 2018 began on schedule at the end of February, and spring brought moderate temperatures that progressed into a warm summer. Steady growing conditions continued into the fall with harvest starting slightly later than normal, and in some areas, extending into the first week of November. After such lengthy hang time, the fruit was picked at its peak of flavor, aroma and soft, velvety tannin, promising exceptional quality in bottle.

BLEND:	47% Malbec 24% Zinfandel 19% Petite Sirah 8% Cabernet Sauvignon 1% Petit Verdot 1% Carignan
ALCOHOL:	14.8%
PH:	3.74
TA:	0.6 gms/100ml
COOPERAGE:	Aged in 40% New French oak barrels for 22 months
HARVESTED:	Sept 12 - Oct 30, 2018
CASES:	10,445 (9L)