

PAT PAULSEN

Vineyards

Pat Paulsen Vineyards - American Gothic Red

American Gothic was first produced in 1984 as a one-time benefit for Farm-Aid, the 80s relief fund for America's farmers.

Revived 30 years later in 2014, we continue to pay tribute in general to wine's farming heritage, and in particular to my father's dry wit and my mother's Midwestern farming background. That's Mom and Dad right there on the label, poised in front of our original tasting room in Asti California.

In sticking to the "farm" theme, the American Gothic wines are dry and earthy in flavor, and are the perfect wines to go with traditional Midwestern food, or with your dry, earthy Midwestern relatives. Unlike many of our wines which exhibit the powerful fruity notes so common in California, these wines have a more subdued element to them, and are often compared to classic European wines.

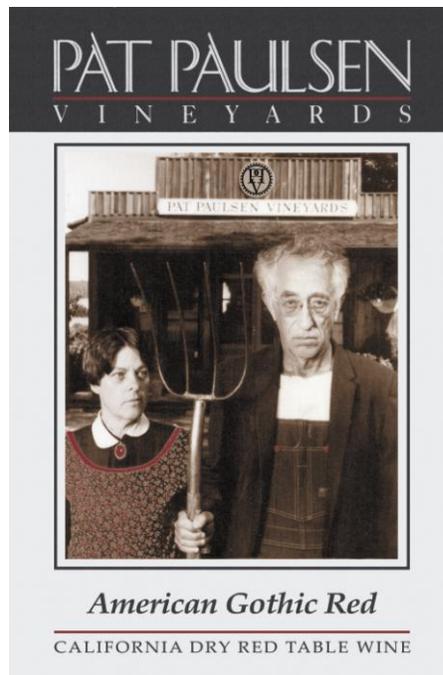
Sometimes winemakers want to produce a blend that challenges the winemaker and surprises the drinker. This, the American Gothic Red, is just such a blend.

Consistently good, and consistently a good value.

- Monty Paulsen, Winemaker

"In the mid 1930s, Pat and Jane Paulsen lost their Pork Belly farm to a wide expanse of the Great Dust Bowl, forcing them to migrate to California. There, they revived the age-old traditions of hard work, honest living and "the-check-is-in-the-mail." This, the American Gothic Red, is a result of years of hard toil and earnest labor amongst the vineyards and cellars.

Red and dry as the Southern sands that buried their old outside facilities, this wine will go well with chitlins, biscuits and gravy, or the gal next door. The Paulsens, no strangers to drought, dust, despair and the bank, offer this wine as a tribute to America's great hard-working folks, who sometimes just need a simple little wine to help them forget the troubles of the day."



Vintage: A blend of 2009 - 2011
Appellation: Napa 24%, Sonoma 33% and Lodi 43%

Alcohol: 13.5%

Composition: 62% Zinfandel
38% Cabernet Sauvignon
Profile: medium-bodied, rich, dry
Release: September, 2014
Production: 45 cases
American oak barrels. Average -
2 years aging

Food Pairing: beef stew,
hamburger, spaghetti, pizza. Or
for the adventurous: chitlins,
biscuits and gravy, or macaroni!
Aging potential: 5 to 10 years