



2013 Unionville Vineyards The Big O

Rating	Release Price	Drink Date	Producer: Unionville Vineyards
87	\$29	2017 - 2022	From: USA , New Jersey
Reviewed by	Issue Date	Source	Color: Red
Mark Squires	31st Aug 2017	232, The Wine Advocate	Type: Table

The 2013 The Big O is the winery's left-bank Bordeaux blend (62% Cabernet Sauvignon, 34% Cabernet Franc and 4% Merlot), but it tastes like a right-bank blend because of the creamy, smoother texture and the hits of green—perhaps from both Cabs. It was aged for 22 months in well-used French oak. Sexy, fresh and filled with olives and bell peppers, this tastes great and should make a nice food wine. The concentration is modest, but the structure is pretty good and there is complexity as well as fruit on the finish. Regarding that structure, there is a real backbone here and it needs another six to 12 months to come around.

Type: Table

Sweetness: Dry

Type: Table

Variety: Proprietary Blend