



2007 THE IMPOSTOR

31% Zinfandel, 33% Petite Sirah, 31% Syrah, 5% Mourvedre, 1% Viognier

Appellation: California

Production: 639 cases

Alcohol: 16%

Retail: \$32

Tasting Notes – Roasted earth, crème de cassis, black cherry liqueur, layered with dark chocolate, marjoram, tarragon, smoked venison, the list goes on and on! Without a doubt this is the most exotic and mysterious wine we have ever produced.

Pair With – A wine to have fun with! At an early age drink it with all kinds of meats. Keep it simple – ribeye steak, charcuterie, even pasta. Anything with Garlic loves to flirt with this wine, as does anything on the grill. Try with venison, buffalo meat, hamburger, or even pizza! Spanish food could also be the ticket for this colorful wine. Drink now to 5+ years.

*“After nearly two years your favorite Wine Spectator Top 100 wine is back! If you loved the 2005 ‘Impostor’ we are certain you will adore the 2007 vintage. You don’t have to wonder what’s behind the façade of this wine; we’ll let you in on the secret. It is the same blend of five varietals, Zinfandel, Syrah, Petite Sirah, Mourvèdre, and Viognier that produce an intriguing and delightful quaff.” – **Jeff Cohn***

94 points, Wine Advocate

90 points, Wine Spectator