



2014 La Dama Tatuada

Guadalupe Valley, Baja California, Mexico

The Wine:

60% Cabernet Sauvignon/40% dry-farmed Grenache, from Guadalupe Valley. The grapes were hand harvested and processed artisanally with a hand-cranked destemmer. This wine was fermented using traditional open vat fermentation and aged 18 months in second use French and neutral barrels. Only 100 cases of this vintage were produced.

Tasting Notes:

Color: Blood amber.

Aromas: Earthy forest floor and mushroom balanced with black currant, bittersweet chocolate, cigar box and clove.

Flavors and Textures: Mouth filling and velvety. Look for Marionberry and blueberry as well as chocolate, leather and a hint of chipotle spice.

Suggested Food Pairings: Rib eye with blue cheese, Porterhouse steak, Cioppino, Black Mole, Lava cake.

In Wine We Lust:

The winemaker, Sitara, locally known as “Baja Valley Girl,” has been making wine in the Guadalupe Valley since 2012. She began by making wine on her back porch, using a spare bedroom to age the wines in barrel, and selling the wine from her front porch tasting bar. All of the wines produced by Sitara are lovingly crafted, friendly and approachable.

Inwinewelust.com