



Due Mila Sette 2005

Using traditional Bordeaux varietal grapes we selected outstanding barrel lots and blended them into one wine. This cuvée was subsequently barreled again for some extended ageing and maturation. A variety of selected barrel types and coopers were chosen for this exceptional treat. Note the rich bouquet of ripe fruit and vanillin from the oak. Once you've ventured past the nose and taken your first sip your taste buds will rejoice in a myriad of flavors. Look for dark berries, plums and lush oak notes. The finish will linger and beckon for an encore. Enjoy with grilled meats or other hearty entrees. This wine is extremely limited. I suggest hiding a couple in the cellar as this wine is a keeper.

Harvest Sugar	25.2° Brix
pH	3.73
Total Acidity	.78g/100ml
Residual Sugar	0.1%
Alcohol	14.6%
Oak Age	24 months
Oak	French
Cases Produced	1025
Bottled	Sep 15, 2008

