



VINA ROBLES

VINEYARDS & WINERY



Kevin Willenborg

Kevin Willenborg, Winemaker

Dessert in a glass

Segredo

2012 ♦ PASO ROBLES

Se·gre·do [sə'gredu] Portuguese for Secret

Segredo is a limited-production, fortified red dessert wine inspired by traditional ports. Our unique “secret” is the use of Petite Sirah which lends itself to producing ageworthy wines with layers of richness. The fruit was kept on the vine for an extended period at our estate Jardine Vineyard, enabling it to develop rich, concentrated flavors. The fruit was sorted, destemmed and then pumped over up to three times per day. After six days of fermentation, neutral grape spirits were added to halt fermentation and preserve the remaining natural sugar. Aged for 20 months in French and American oak barrels, Segredo is the perfect dessert wine or can be enjoyed together with chocolate, cheese or nuts.

Tasting Notes

COLOR: Inky garnet

AROMA: Blackberry jam and dates with hints of mocha

TASTE: Rich-bodied with balanced acidity; concentrated blackberry and crème brûlée flavors

Recommendations

Serve at 62° – 65° F

Enjoy now through 2030

Store in dark dry place at 55° – 65° F

Pairing suggestions: Chocolate, cheese or nuts

Technical Notes

HARVEST DATE	BRIX°	VINEYARD	VARIETY
10.11.12	26.7	Jardine	Petite Sirah 100%

AGING: 20 months in French and American oak barrels

BOTTLING DATE: 06.11.14

RELEASE DATE: 11.28.14

CASES PRODUCED: 619 (packed in 500ml bottles)

ALCOHOL: 18.0%

PH: 3.99

TOTAL ACIDITY: 4.2 g/L

RESIDUAL SUGAR: 26.6 g/L

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