

# BLACK ANKLE

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*vineyards*



## Rolling Hills 11/12/13

**Geology** Decomposing slate laced with veins of quartzite

**Blend** 51% Merlot, 32% Cabernet Sauvignon, 12% Cab Franc, 5% Malbec

**Winemakers** Sarah O'Herron & Ed Boyce

**Slope Orientation** Predominantly West

**Vines per Acre** 1895

**Bottled** Spring 2015

**Cases** 1005

**ABV** 13%



**Tasting Notes** This wine is the first and only non-vintage Rolling Hills that we have blended. While it is primarily wines from our 2012 vintage (almost 80%), it is not enough to hit the minimum federal requirements (85%) to be labeled as such. It is a full-bodied, fruit forward wine with a little extra juiciness coming from the few barrels of the 2013 vintage and a little extra structure from a few barrels of the 2011 vintage, which was aged 30 months. We feel the Rolling Hills 11/12/13 should have many years of fine drinking ahead of it. Look for aromas and flavors of black cherry, berry, vanilla, plum, cedar, and leather with a long peppery spice finish.