

# Dolce Rouge Non-Vintage



**DOLCE ROUGE**  
American

## WINEMAKER NOTES

There are many reasons why a winemaker may choose to blend different grape varietals together. Sometimes the winemaker is looking for specific color, bouquet, or flavor that can only be achieved by blending. Other times it is just good fun to blend two or more wines together and see what happens. No punches were pulled when it came to developing this blend. More than seven different varietals across five vintages were used to achieve this one-of-a-kind wine.

## TASTING NOTES

This Dolce Rouge is big and wild from its almost purple hue to its smooth finish. Aromas of strawberry, brown sugar, and subtle spice are in abundance. It is full bodied and carries flavors of candied plum, dried fig, and a hint of blood orange on the finish. A perfect wine for those who don't like it so dry. Drink it chilled by itself or add fruit to make it into sangria.

## TECHNICAL NOTES



### Varietals & Vineyards:

57% Cabernet Sauvignon from 2021 and 2022  
14% Petit Verdot from 2017, and 2021  
14% Special Field Blend from 2022  
8% Black Spanish from 2016, 2017, 2018, and 2021  
3% Ruby Cabernet from 2016  
3% Tempranillo from 2016  
1% Merlot from 2017

### Harvest Years:

2016, 2017, 2018, 2021, and 2022

### Aging:

Aged in neutral oak barrels  
Bottled March 24, 2023

### Food Pairing:

Fresh mozzarella, buffalo wings, Texas style barbeque ribs and grilled sweet potatoes, grilled cheese on sourdough, candied bacon, or make sangria with the Lost Oak Sacred Sangria recipe!