

OUTCAST

2013 GUNSLINGER

Winemaking

Aged in new and seasoned French oak

Harvest Notes

2013 was an excellent growing season with a warm dry spring creating the perfect conditions for flowering and fruit set. Even temperatures produced consistently high quality grapes.

WHAT Does It Taste Like?

A dark vibrant red hue, on the nose shows slate and dried sage. Boysenberry, blackberry and black cherry with hints of cinnamon and nutmeg.

Upon entry is very dark, black cherries and vanilla extract which leads to a dense expression of bitter sweet chocolate, smoke, white pepper and hints of dried moss and rosemary. Firm tannins with cola berry, bing red cherry, strawberry and ripe red plums on the finish.

WHAT Should I Pair It With?

rosemary crusted rack of lamb
braised short ribs or
manchego cheese



“The Road Less Traveled”

The Outcasts

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Cases produced: 400
Alcohol: 14.8%