



MICHAEL DAVID

EST. | WINERY | 1984



Incognito Red

2017 | Lodi Appellation

TASTING NOTES

Incognito might not be the wine you think it is! Comprised of mostly Rhone varietals, this wine is more reserved and softer than some of our other reds. It is interlaced with flavors of freshly smashed summer red berries, pepper, earth and spice. A great, food friendly, bistro-style red!

HISTORY

This wine is made up of a field blend of predominantly Rhone varietals. The grapes are grown in the Lodi Appellation with its warm days and cool night, providing optimal conditions for these varietals. Around a year in oak provides just a hint of spice. A soft, pleasant drinking wine which serves well with many dishes, but great with Mediterranean cuisine.

GROWING CONDITIONS

2017 was a year of extreme weather variation for the Lodi region; higher than average rain fall in the winter and a warm spring pushed the vines into early bud break and promoted vine growth early on. An unprecedented heat wave in August and September pushed the pace of harvest for white and earlier ripening red varietals, until temperatures cooled off in late September. This allowed late-season reds to finish maturing and fully ripen before picking. Over all, white varietals produced bright wines with natural acidity and freshness, and the red varietals showed a lower yield with concentrated and intense flavors.

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Technical Data:

T.A.: 0.60g/100ml

pH: 3.66

Alc.: 15%

Composition:

46% Souzao

35% Tannat

9% Tempranillo

7% Syrah

3% Cab Franc

Time in barrel:

13 months French oak



*Certified Sustainable
Grape Growing by the
Lodi Rules Program*