



THREADCOUNT

A BOLD QUILT RED WINE



Some wines are made for casual occasions that convey not a single place and time, but an ethos unto itself. This is where the idea of THREADCOUNT was born. Throughout California's most noteworthy coastal growing regions, vines from young to old, we were able to select from a broad array of terroirs giving us the luxury of blending a red that defies the norms. As THREADCOUNT is commonly known, it is the sum of the threads and weft of a fabric, denoting its texture. With this red wine, we have taken an approach that takes the sum of the phenols against the natural acidity to create the most balanced and enjoyable red wine.

This inaugural blend is handcrafted by Joe Wagner, a fifth-generation Napa Valley winemaker with a dedicated passion for farming grapes and making luxury wine. Joe began in the wine business in 2001 at age nineteen. His passion and natural talent for winemaking quickly became apparent after he started his own award-winning single vineyard Pinot Noir label, Belle Glos. Joe went on to create Napa Valley Quilt which quickly became a top 10 luxury wine in just five vintages. THREADCOUNT is an extension of the Quilt winemaking style translated for more casual occasions.

WINEMAKER NOTES

The grapes were harvested early in the morning so the fruit would arrive at the winery while still cool to preserve the vineyard-fresh flavors. Within this wine, we blend a combination of Zinfandel, Syrah, Petite Sirah and Merlot from Mendocino, Sonoma and Lodi. After de-stemming the berries, the fruit was cryo-extracted and then cold-soaked to soften the skins and allow for ideal extraction. During fermentation, punch-downs and pump-overs were performed in a combination of closed and open-top stainless steel fermenters in order to extract color and tannins; during this process, temperatures were kept low to build mouthfeel and maximize flavors. Finally, the wines are aged in 50% new French oak for between 12-16 months. After the wine underwent malolactic fermentation, it was racked every 6 months before the final blend was complete.

TASTING NOTES

COLOR: Dark cherry with scarlet red highlights.

AROMA: Complex aromas of black raspberry, milk chocolate, and soft hints of sweet cedar.

PALATE: Bold flavors of boysenberry pie, sugar cookie, and toffee lead to subtle notes of strawberry jam and baking spice. The balanced and complex tannin structure creates a long-lasting enjoyable finish.

FOOD PAIRING: Tri-tip crostini, pork ribs with mashed potatoes, or pasta with a bolognese sauce.