

pro+mis+Q+ous

pro+mis+q+ous (prə-mis'kyōō-əs)

PQ

< california red table wine >



Are you ready to mingle?

May we present a casual dalliance with more than one partner – a provocative blend of:

Zinfandel, Merlot, Cabernet Sauvignon, Petite Sirah, and mixed red varietals.

Grew up in...and this explains a lot –

100% California (42% from Lodi, the next new hot appellation)

Winemaking.

This is why we are so darned attractive –

Fermentation – warm and long. Mixed frequently for extraction of color and dark fruit characters – to maximize our sensuous varietal nature.

Barrels –

15% barrel aging – to underscore our dark and mysterious personality with a little wood.

Aromas –

Ripe red and dark berry fruit, slight black pepper/white pepper, creme de cassis.

Flavors –

See above. 90% of what we taste is what we smell. And that's a fact.

Food Pairing, Suggestions, Additional Comments?

Meat. Grilled. Roasted. Pan-seared. Game that you've hunted yourself. Burgers. Pizza. Wild salmon. Pasta with a lot of mushrooms or sausages. When you're in a red wine mood and want to drink a red wine that's not so ridiculously serious. Practice safe sipping.

pro·mis·Q·ous

pro·mis·q·ous (prə-mis'kyōō-əs)

[Referring to many partners.] The act of blending multiple, mutually attractive grape varieties in an assortment of unorthodox combinations. Implies a wanton disregard for convention. May result in an intense sensory experience. Practice safe sipping.

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