



Varietal Composition:
60% Malbec
25% Cabernet Sauvignon
15% Petit Verdot

Vineyards:
Margarita Vineyard

Harvest Date:
9/30 thru 10/ 5

Aging Regimen:
36months in French
and American Oak

Cases Produced:
220

Final Analysis:
TA .60
pH 3.70
ALC 14.0



**2007 COLLUSION
PASO ROBLES APPELLATION**

THIS BORDEAUX STYLE WINE FROM MARGARITA VINEYARDS HAS INTENSE, RIPE WILD BERRY AROMAS WITH A TOUCH OF MELTED LICORICE. A PLUSH PALATE OF BOYSENBERRY AND BLACK CHERRY FLAVORS MINGLE WITH SPICE AND MINERAL NOTES. SILKY TANNINS AND GOOD ACIDITY LEAD TO A FINISH LOADED WITH DARK, VELVETY FRUIT,

THE VINEYARD – MARGARITA VINEYARD IS THE SOUTHERNMOST SITE IN THE PASO ROBLES APPELLATION. THE GRAPES BENEFIT FROM A PERFECT COMBINATION OF INLAND WARMTH AND COASTAL BREEZES, ENSURING EXQUISITE FLAVOR, BALANCE AND STRUCTURE. THE SHALLOW, WELL DRAINED SANDY LOAM SOILS INTENSIFY FLAVOR PROFILES.

WINEMAKING – THE GRAPES WERE BASKET PRESSED AND THEN THEY WERE FERMENTED SEPARATELY IN SMALL OPEN-TOP BINS, AGED INDEPENDENTLY, AND BLENDED FOR COMPLEX FLAVOR AND STRUCTURE.

FOOD PAIRING – THIS WINE IS VERSATILE MATCH FOR EGGPLANT DISHES, BAKED HAM, TERIYAKI DISHES, SMOKED TURKEY, OSSO BUCO, NACHOS AND FRENCH ONION SOUP.

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