



SIX HANDS PRESTIGE 2014

COUNTRY OF ORIGIN

USA

APPELLATION

California (grapes from Lodi & Clarksburg)

VARIETALS

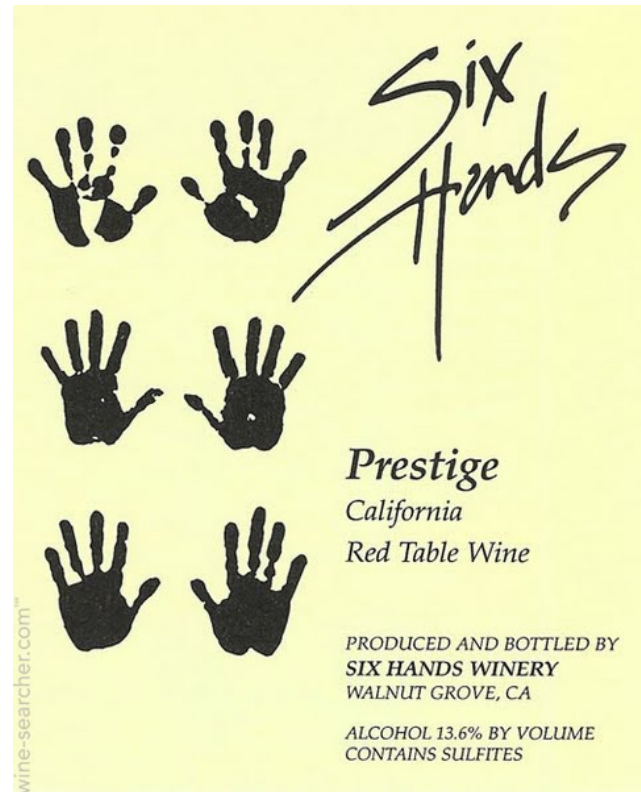
36% Petite Sirah, 32% Zinfandel, 32% Syrah

WINEMAKING

The individual varietals that compose Prestige are crushed, de-stemmed, and vinified separately to highlight their individual character. The grapes macerate on their skins for two weeks, at which time primary fermentation occurs for two weeks under cool conditions. Manual punch-downs take place three times per day. After malolactic fermentation, the wine is racked into tank to settle for two months and then moved into barrel, where it ages for 24 months in 40% new barrels and 60% second-year barrels. Prestige is then blended and bottled unfinned and lightly filtered before release.

TASTING NOTES

Big, bold flavors of cherry, blackberry and spice join in the glass to create this easy-to-love wine. Rich and silky with a long finish, it is the ideal table wine, meant to pair with a large variety of dishes from chicken and roasted vegetables to classic lasagna.



 **Classic Wines**
GLOBAL LOGISTICS & DISTRIBUTION

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52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us



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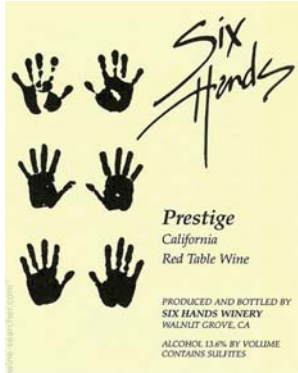
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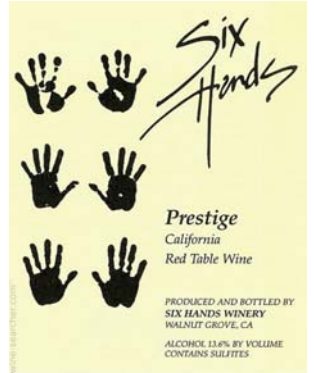
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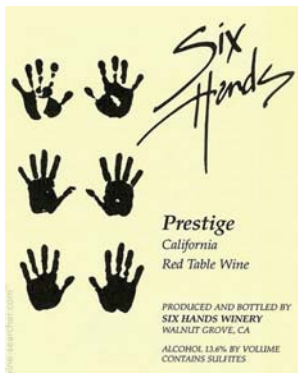
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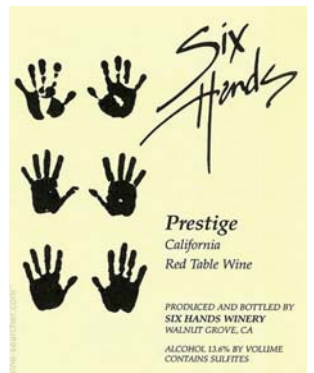
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