

Dry

Semi-Dry

Semi-Sweet

Sweet

21
BRIX
WINERY



Syrah 2013

Light floral aromas of violets and rose petals followed by subtle cocoa and toasty oak aromas.

Pairs with: grilled meats and vegetables, spicy chili, beef or lamb stew

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Merlot 2013

Deep and rich flavor with pronounced raspberry, spice, and plum aromas with hints of toasted oak and well structured tannins provide a nice balance.

Pairs with: spaghetti and meatballs,
grilled chicken, jambalaya

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Blaufränkisch 2013

Unique variety which exhibits fresh cherry aromas with hints of vanilla mixed in, also known as Lemberger.

Pairs with: fish and shellfish, basil and marinara dishes, vinegar-based sauces

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Cabernet Sauvignon 2012

Boasts fresh aromas of blueberries with a hint of chocolate and spice which follow into the finish.

Pairs with: tomato-based pasta, shepherd's pie, roasted chicken, sharp cheddar cheese

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Noiret 2013

Notes of black pepper, pine resin and toasted oak aromas.

Pairs with: tomato-based dishes, grilled steaks,
sharp cheddar cheese

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