



CARLSON
VINEYARDS

ST. VINCENT
2019

Tasting Notes

Appearance: medium garnet

Aroma: notes of tart cherry, light oak, and green pepper

Palate: light body with medium-plus acidity; cherry and cedar with a strong pepper finish

Food Pairing: mixed greens, Cajun BBQ

Philosophy

While we take the art of winemaking seriously, we like to have fun, too. We think wine should be at least these three things: quality, approachable, and fun. Carlson Vineyards wine is meant to be enjoyed with good food and great friends.

Additional Info

St. Vincent is a great hot-weather-red, due to its light body and flavorful palate. Enjoyed alone or with simple pairings - one of our favorites is with Reese's Pieces!

Technical Data

Varietal: St. Vincent

Appellation: Grand Valley AVA

Vintage: 2019

Alcohol: 13.76%

R/S: n/a

Case Production: 97

Bottled: April 8, 2021

DRINK WHAT YOU LIKE

461 35 Rd | 545 Main Street
Palisade, CO 81526 | Grand Junction, CO 81501
970.464.5554 | 970.424.5827

info@carlsonvineyards.com



CELLAR SWAG 2020

Tasting Notes

Appearance: deep, rich ruby

Aroma: notes of pomegranate, plum, and rich soil

Palate: medium tannins and acidity balance with flavors of tobacco, fig, and blueberry; smoky oak carries it through for a smooth finish.

Food Pairing: smoked pork, Fig Newtons, chocolate-covered blueberries

Philosophy

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Technical Data

Varietal: Baco Noir

Appellation: Grand Valley AVA

Vintage: 2020

Alcohol: 13.2%

R/S:

Case Production: 98

Bottled: June 3, 2021

Additional Info

Cellar SWAG is a fun way to let the cellar staff try new things. For this Scientific Wild A** Guess, we aged the Baco on French Saviour oak for 14 weeks, creating a rich red unlike our other wines.

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CARLSON VINEYARDS

R&D #3: EXTENDED

MACERATION

2019

Tasting Notes

Appearance: medium ruby

Aroma: toasty oak and cranberry

Palate: rich mouthfeel with notes of black cherry and tobacco, and a lasting pepper finish

Food Pairing: rich pasta dishes, red meats, teriyaki wings

Philosophy

While we take the art of winemaking seriously, we like to have fun, too. Our R&D wines highlight our passion for trying new things, expanding our horizons, and our excitement about the flavors from each year's harvest. We hope you come along with us on these journeys of research and development.

Additional Info

This wine came about when we unexpectedly received Cabernet Sauvignon along with Petite Sirah. The winemaker decided to try something new and process both grapes together, allowing them to ferment on their skins in one tank for 80 days.

Technical Data

Varietal: 50% Cabernet

Sauvignon, 50% Petite Sirah

Appellation: Grand Valley AVA

Vintage: 2019

Alcohol: 14.3%

R/S: n/a

Case Production: 54

Bottled: April 8, 2021

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CARLSON VINEYARDS

R&D #4: RED FORTIFIED

Tasting Notes

Appearance: deep garnet

Aroma: notes of candied plum and chocolate covered raspberries, with hints of black licorice and leather

Palate: a full mouthfeel with medium-plus acidity; strong ripe plum and black cherry, soft notes of licorice and vanilla, with a smooth, lasting finish

Food Pairing: New York style cheesecake, dark chocolate ganache, and Pfeffernüsse cookies

Philosophy

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Additional Info

Our first foray into fortified wines, this exciting new release came to fruition after a 4-year process. Noiret was aged in French oak with neutral grape spirits 4 years, then blended with fortified Chambourcin to deliver a rich, strong, enticing dessert wine.

Technical Data

Varietal: 66% Noiret, 34% Chambourcin

Appellation: Grand Valley

Vintage: n/v

Alcohol: 19%

Contents: 375mL

Case Production: 142

Bottled: July 15, 2021

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CARLSON VINEYARDS

R&D #6: ICE WINE

Tasting Notes

Appearance: deep yellow

Aroma: orange peel and vanilla

Palate: rich mouthfeel, highly viscous; candied Honeycrisp apples and ever-so-slightly-tropical

Food Pairing: spiced apple cake, whole-orange cake, gingersnaps

Philosophy

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Technical Data

Varietal: 100% Gewürztraminer

Alcohol: 10.6%

Additional Info

2020 was a tough year on grapes in the Grand Valley, so we've taken this opportunity to purchase ice wine from Washington to add to our offerings. Ice wine is made from grapes that have been allowed to freeze on the vines - a risky move for vineyards, as if you let them go too long and there's no freeze, you can lose the whole crop. If it's popular, we may try to get more or make some ourselves. Cheers!

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