



Lacuna was conceived by three well seasoned wine professionals. We have held positions as wine consultants, sommeliers, importers, brand managers & wine brokers but this is our first venture into creating our own wine. After a few years working closely with Morgan Twain-Peterson of Bedrock Wine Co., our admiration for his wines and philosophy lead us to believe he would be the ideal person to make our wine. He was kind enough to agree.

LACUNA 2011 Red Wine, California

(85% Syrah, 4% Petite Sirah, 3% Carignan, 2% Zinfandel, 6% Viognier)

ph 3.58

alc 14.3%

Unfiltered

This vintage has been sourced from several revered vineyards in Northern California. The Syrah components come from very cool sites that differ greatly in character but exude equally amazing quality. One site planted primarily to the Alban selection lends the savory aromas and bacon fat texture we perpetually seek. The other Syrah sites (and co-fermented Viognier) compliment with brighter acidity and higher tones of violets and red and blue berries. The Petite Sirah, Carignan and Zinfandel come from an ancient vineyard originally planted before the turn of the century. This fruit adds the framework we desire and pulls the fruit elements of the wine towards the back of the palate. The wine was aged for 10 months in Daranjou and Hermitage French Oak barrels, 20% of which were new.

The 2011 is the most complete wine we have yet produced and is immediately exciting and enjoyable to taste. In its current youth, the roasted meat and smoke seem to dominate the aromas and palate making it a fabulous pair to lamb and grilled beef or game. With more oxygen the floral aspects present themselves and the wine gains elegance which will also occur with more bottle age. We feel this vintage has ample structure to age beautifully. 653 cases produced.

We hope LACUNA will grace your table.

Aaron, Nick, Pete & Morgan • Partners • 415-371-9463 • info@lacunawines.com