



CHATTER CREEK

Classic • Elegant • Balanced

2008 Blend 105

An aromatic blend of violets, cassis, & black cherry on the nose, with a complex palate of cassis, followed by plum, cherry, & blueberry. The finish continues the interplay of fruit & terroir, framed by notes of toasted almonds & vanilla bean.

Food pairings:

- ⇒ Cheddar cheese
- ⇒ Rack of lamb
- ⇒ Hearty beef stew
- ⇒ Osso bucco



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