

# Buccella Mixed Blacks

Buccella

United States - California - Amador County

For some time now, we have shared a love of Rhone Valley blends and their domestic counterparts. We wanted to experiment with some completely different varietals by putting our California twist on the beautiful interplay between the bright fruit and mineral characteristics of these blends while still maintaining the rich, fruit focused, layered lusciousness we enjoy. We are fortunate to be working with fruit from the exceptional Shake Ridge Vineyard in Amador County. It is a fantastically well-managed site with a diverse soil composition, producing a wine with an incredible flavor profile and depth.

Mixed Blacks is bursting with bright fruit and exotic spices. Tangy pomegranate, cranberry and lavender mix with hints of white pepper and tarragon to enchant the nose. Constantly evolving, each glass offers a newfound aroma and flavor. Aged in new, light toast French oak and traditional terra cotta Amphora from Italy, these vessels help elevate the aromatics and enhance a powerful, savory and mineral-driven acidity from the rocky Amador County terroir. A long lasting zesty finish leaves you asking for another taste. Thought provoking yet fun, our Mixed Blacks is a quintessential expression of California's diverse viticulture history.



Specifications	
Appellation	Amador County
Varietals	55% Grenache, 22% Syrah, 15% Petite Sirah, 6% Mourvedre and 2% Viognier
Vinification	Aged 18 months in 65% new French oak Bottled unfiltered and unfined
Production	240 (9-liter cases)

Codes, Weights and Measures	
UPC	7 84585 02571 8
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02571 5
Case Weight	28
Cases/Pallet	112
Layers/Pallet	28
SRP	\$ 169.99 USD 750mL Bottle