



Mettler Family Red Blend “Copacetic”



Varietal: Proprietary Blend.

Practice: Sustainable

ph: 3.60

Appellation: Lodi

Production: 2200 cs

Alcohol %: 14.5

Elevation:

Residual Sugar:

Acidity: 0.58 100ml

Tasting Notes: Medium to deep garnet color; black fruit and anise aroma, quite deep; medium to full bodied, packed on the palate; dry, medium acidity, very good balance; black fruit flavor; medium finish.

Aging: Neutral oak

Vineyard: The Copacetic grapes come from vineyards located in the Mokelumne River Sub Appellation, otherwise known as "Old Lodi" . The soil type in this sub appellation are known for sandy loam soils that are well drained. Our vineyards are certified through the Lodi Rules program for sustainability.

Food Pairing : Barbeques, Stew meats.

Accolades

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