

COMANCHE

CELLARS

TASTING NOTES

2017 Dog & Pony Barbera

Siletto Vineyard, Tres Pinos
SAN BENITO COUNTY

San Benito County has an excellent climate for this high-acid, deep colored Old World Italian varietal. Its juicy bright cherry notes are combined with strawberry, ginger and and zingy acids. Perfect on its own by the glass or to enjoy with pasta, risotto and cheeses alongside a highly marbled cut of meat served with a wild mushroom gratin.

Suggested Retail: \$32

Aging: 21 months in tank with
French Oak staves

Harvest Date: 9/30/17

Bottle Date: 7/23/19

Case production: 85

Alcohol: 14.85%

pH: 3.31

TA: 6.8 g/l

A long time ago, there was a boy named Michael who delivered his newspapers astride Comanche, his trusty steed. One day a stray dog adopted the pair, and Maverick as he became known, trotted faithfully alongside never missing a day. It is for these three merry musketeers who friendship will live forever that the Dog & Pony brand is named. Here's to forgotten varieties and the unforgettable pleasure they bring.

Comanche Cellars is located on California's Monterey Peninsula and we take advantage of the wealth of vineyards in our incredible region. We have created long-standing relationships with local vineyard owners to source some of the finest fruit in California.

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