

COMANCHE

CELLARS

TASTING NOTES

2018 Dog & Pony La Vaquera

SAN BENITO COUNTY, MONTEREY COUNTY & REDWOOD VALLEY

54% Tempranillo, 17% Graciano, 16% Grenache, 13% Carignane.

La Vaquera, our favorite cowgirl, continues the tradition of being sassy, spicy and fruity. Aged in American oak, the hints of vanilla and root beer are undeniable. Medium-bodied with pleasing acidity, this wine works well with all palates.

Suggested Retail: \$30

Aging: 27 months in 50% new American oak

Harvest Date: 11/8/18

Bottle Date: 3/19/21

Case production: 138

Alcohol: 12.7%

pH: 3.68

TA: 5.4 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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