

# LAISSEZ FAIRE RED

*"Beautiful everyday wine for the sophisticated palate, Laissez Faire is medium-bodied, with bright fruit and subtle spice flavors. Higher in acid and lower in tannins, this wine has more in common with its European cousins, which are crafted for the dinner (and lunch!) table. Set your table with Laissez Faire and enjoy the simple pleasures of life, every day."*

—Melanie Krause, Winemaker

## TASTING NOTES

Laissez Faire is just what its name implies, a "let it be" wine in terms of winemaking style, and drinking style. It is made to be the discerning wine drinker's midweek wine. This blend is similar in style to a traditional European table wine, with a light-medium extraction, low oak influence, and lots of food friendly acid on the finish. Aromas of red currant, black plum & earthy notes of leather give this wine a rustic feel.

## PAIRING SUGGESTIONS

This red wine is very versatile on the table and can complement many options from grilled flatbread with broccoli rabe and sausage to a hearty bolognese. This should be your "go to" wine each night of the week for a variety of pairing options!

## WHEN TO DRINK

Enjoy now and often. Can be held for up to 5 years... but why?

## SOURCED FROM THE FOLLOWING VINEYARDS:

- Williamson, Sawtooth, Lanae, Emerald Slope, Alder Ridge



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## THE VINTAGE

2019 was a slightly cooler year than we've seen in a while which led to the harvest season starting and finishing later in the year. What could have been a concern for ripening was balanced by a low crop level in most of the Snake River Valley, allowing our grapes to achieve ripeness. Cooler seasons tend to yield wines that are more elegant but less robust than hotter years. This trend follows for 2019, where we are seeing wines with great aromatics, elegant structures, higher acidity and lower alcohol levels. Tannins are making themselves felt in the red wines, but in a finer, more pointed style rather than the broad style of a hot year. These wines should stay elegant and youthful for many years to come.

## PRODUCTION NOTES

- Grapes are picked, destemmed, then fermented whole berry.
- Pressed after 5-6 days on the skins, then aged in old oak barrels for 6 months.
- Malolactic fermentation takes place in the barrels.
- Bottled in February 2020.

## WINE PROFILE

VINTAGE .....	2019
VARIETAL .....	Sangiovese 27%, Cabernet Sauvignon 18%, Malbec 17%, Tempranillo 17%, Petite Verdot 13%, Merlot 8%
APPELLATION .....	Snake River Valley
ACID .....	6.2 g/L
pH .....	3.67
AGING .....	6 months in neutral oak barrels
RESIDUAL SUGAR .....	0%
ALCOHOL % .....	14.5%
VOLUME .....	750 ml
CASES PRODUCED .....	1600

## CONTACT US

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