



P A S C A L / S C H I L D T

Winery:	Fog Monster
Wine:	Bedrock Red
Vintage:	2013
Appellation:	Sonoma County
Winemaker/Winegrower:	Winemaker Andrea Mullineux / Bedrock Vineyard
Harvest Notes:	Grapes were sourced from the 128 year old field blend vineyard at Bedrock (planted in 1888) planted in deep sandy riverbed soils.
Cellar & Blending Notes:	Hand harvested fruit is transferred 50% whole cluster and 50% destemmed into T-Bins with a blanket of dry ice and given one pigeage per day. No additions are made other than a minimal dose of sulphur. After 3 weeks on the skins the must is pressed to neutral barrels to for 12 month maturation. In Spring the wines were racked once for clarification before bottling.
Tasting Notes:	The wine has a nose of dark red fruit, cloves and spice. The palate is dense, but dry and tight, with a long fresh finish.
Aging & Drinking Suggestions:	Serve at 14 to 16 degrees Celsius. Pair with lamb and venison. Best drinking through 2024.
Technical Notes:	
Soil	Deep Alluvial Soils
Acidity	4,4 g/l
pH	
Residual Sugars	1,6 g/l
ABV	14.20%
Barrel Maturation	Matured in neutral 225 Litter barrels for 12 months
Production (bottles)	860