



#### VARIETAL CONTENT

57% Zinfandel  
12% Petite Sirah  
11% Syrah  
9% Cabernet Sauvignon  
3% Sangiovese  
2% Tannat  
2% Dornfelder  
2% Dolcetto  
1% Pinotage  
1% Teroldego

#### APPELLATION

CALIFORNIA

#### ALCOHOL CONTENT

14.6%

#### TITRATABLE ACIDITY

0.58 g/ 100ml

#### PH

3.77



REPUBLIC OF CALIFORNIA

FOREVER ENDURING

# BEAR FLAG®

Inspired by the brave souls of the Bear Flag Revolt, we celebrate the kindred spirits who stand their ground, have the good taste to dream big and never waste a drop. Bear Flag Wine embodies the intrepid, rebellious and independent spirit of California, where anything is possible. Winemaker and Sonoma County native Aaron Ptotter assembled this first batch of Eureka! Red with the singular goal of expressing the personalities of dynamic hillsides, pocket canyons, rocky ridges and volcanic slopes. The non-traditional path of blending was chosen unimpeded by rules for varietals, vintage or specific appellation thereby allowing true creativity to be the inspiration. At Bear Flag Wine, we raise our glass to anyone with a brave, enduring spirit who dares to pave their own path.

#### TASTING NOTES

This wine delivers an abundance of bold red fruit character. Notes of black raspberry, red cherry jam and dried fruit combine with delicate touches of clove, cedar and cocoa. Alluring, plush mouthfeel and lasting finish.

#### VITICULTURE NOTES

California vineyards are home to amazing vistas, special microclimates and stunning patterns that zig-zag the contours of hills and valleys. This blend is comprised of grapes grown on sites along the ridges perched above the Dry Creek Valley in Sonoma County, the sun-drenched hillsides of the Napa Valley, the volcanic slopes of the Red Hills of Lake County, and the rolling hills of Eastern San Joaquin County where the Sierras begin their rise from the Central Valley.

#### WINEMAKING NOTES

Bear Flag Eureka! Red Blend Batch No. 1 underwent an initial two-day cold soak to extract maximum color and fresh fruit aromatics. We then fermented the grapes for an average of 7 days, targeting 85 to 88 degrees to encourage jammy flavors and supple texture. The art of blending is paramount with Eureka! Red, and we are excited to showcase this expressive blend made from small batches in our barrel cellar. We discovered that beyond vintage and variety and appellation lies wonderful possibilities.