

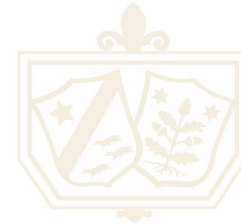


PROFILE

Brand St. Clair Winery
Wine Name Mimbres Red
Vintage Non-Vintage
Varietal % Proprietary Blend
Appellation % Non-Appellation

Tasting Notes This wine is made of a proprietary blend of several quality grape varieties. Because we strive to create a smooth, easy drinking red wine with a lush sweetness, the blend may be slightly different every year. This allows us to keep this wine fun, lively and very easy to drink. A deep red greets the eye, and lush plum and spice excites your taste buds. A velvety sweetness smooths out the finish of this wine, leaving a hint of fresh picked blackberries.

Food Pairings Pizza, BBQ and burgers are this wines' favorite friends, and we invite you to share it with yours tonight.



TECHNICAL DATA

<i>Alcohol</i>	12%
<i>Brix at Harvest</i>	23.5°
<i>Residual Sugar</i>	8%
<i>pH</i>	3.7
<i>Oak</i>	American
<i>Toast</i>	Medium
<i>Maturation Age</i>	3 Months
<i>Color</i>	Deep red
<i>Bouquet</i>	plum, spice
<i>Taste</i>	plum, spice
<i>Serving Temperature</i>	42°-46°



ST. CLAIR
WINERY

St. Clair Winery is set in the heart of the American Southwest, a climate full of wide expanses, bold colors and powerful beauty. Our passion is to create a wine that fits with the beauty, power and majestic qualities of our region. Drawing on six generations of winemaking, and a fusion of Old and New World styles of winemaking, we have created a wine with a wonderful presentation of distinct flavors, from locally grown New Mexico grapes. St. Clair is the largest winery in the state, and is focused on producing wines of the greatest character and highest quality for every level of wine drinker. In 2006 St. Clair added to its creativity by incorporating a series of Bistros located throughout the Southwest. These Bistros showcase a dynamic menu, with an emphasis on a passion for good food and great wine pairings.

TASTING CHART

