



## PROFILE

sweet + candied fruit + pomegranate

- BRAND** St. Clair Winery  
**WINE NAME** Nativo  
**VARIETAL** Proprietary blend of Ruby Cabernet & Malvasia Bianca  
**VINTAGE** 2016  
**APPELLATION** New Mexico

**TASTING NOTES** With its array of pleasant facets, it should be no surprise when Nativo builds a bit of a cult following for itself. A beautiful, bright, saturated red color introduces this friendly wine. A lovely, layered nose of fresh raspberry jam, muscat, candied fruit and pomegranate with hints of milk chocolate and floral notes leads into a juicy flavor profile marked by raspberries, pomegranate and pleasant sweetness.

**FOOD PAIRINGS** A great sipping wine that pairs well with an array of desserts (especially brownies and s'mores) as well as easy-going fare like pizza, hamburgers and light, spicy pasta dishes. When paired with milk chocolate, this wine tastes like chocolate-covered strawberries.



Settled amongst wide expanses, bold colors and unusual landscapes in the heart of the American Southwest, St. Clair Winery aspires to create wines befitting the striking beauty and power of the region. A fusion of Old and New World styles that draw on a winemaking tradition stretching back six generations help us craft wines with distinct flavor profiles for a diversity of wine drinkers. The largest winery in the state of New Mexico, St. Clair produces over 15 different wine varieties using locally grown New Mexico grapes.

## TECHNICAL DATA

<b>ALCOHOL</b>	12.5%
<b>RESIDUAL SUGAR</b>	4.8%
<b>TA</b>	6.2
<b>PH</b>	3.76
<b>COLOR</b>	Bright, saturated red
<b>BOUQUET</b>	Raspberry jam, muscat and candied fruit
<b>TASTE</b>	Juicy raspberry and pomegranate
<b>SERVING TEMP</b>	60°-65°

## TASTING CHART

