



FIELDING HILLS

WINERY

2021 FALL RELEASE PARTY

2018 Estate Cabernet Franc

Pairing	Garlic Crusted Pork Tenderloin Skewers, Veal Demi Glace
Tasting Note	Bright woody aromas with notes of maserated strawberry, fresh oak, and subtle leather.
Composition	90% Cabernet Franc, 5% Cabernet Sauvignon, 3% Merlot, 2% Syrah
Case Production	343

2018 Estate Tribute - Red Wine

Pairing	Smoked Chicken, Preserved Cranberry Compote, Chive Oil, Canape
Tasting Note	Sweet fruit aromas transition into a palet of brandy cherries, light cocoa powder, and raspberry.
Composition	58% Merlot, 32% Cabernet Sauvignon, 10% Syrah
Case Production	514

2018 Estate Merlot

Pairing	Tahini Chickpea Hummus, Fire Roasted Red Peppers, Garlic Crostini, Olive Oil
Tasting Note	Concentrated red fruit aromas, slightly grippy mouthfeel. Notes of white pepper, barrel spices, and dark fruit on the palate.
Composition	95% Merlot, 3% Syrah, 2% Cabernet Sauvignon
Case Production	168

2018 Estate Cabernet Sauvignon

Pairing	Beef Tenderloin Canapés, Herbed Horseradish Sauce, Crispy Shallots
Tasting Note	Bright red fruit and fresh cherry round out the palate finishing with rich chocolate.
Composition	90% Cabernet Sauvignon, 4% Syrah, 2% Cabernet Franc, 2% Malbec, 2% Merlot
Case Production	561

2018 Estate Syrah

Pairing	Valrhona Chocolate Truffle, Mexican Vanilla essence rolled in toasted crushed peanut
Tasting Note	Notes of baking spice and chocolate covered dark fruit transition into an earthy finish of morel mushrooms.
Composition	92% Syrah, 4% Cabernet Sauvignon, 4% Merlot
Case Production	534