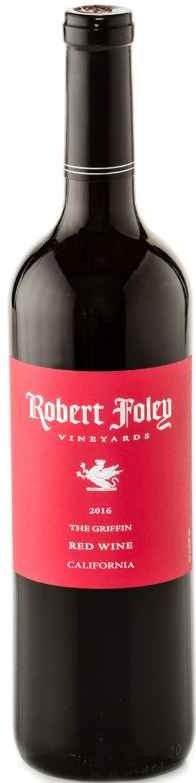


Robert Foley

VINEYARDS



2016 THE GRIFFIN

Aromas suggest ripe black berry fruit with a floral hint. The richness of mid palate, balanced acidity and gentle tannin linger in a long finish.

More than half of this blend are classic claret varieties (Cabernet, Merlot, Petit Verdot), which marry with Rhone-rooted varieties (Syrah, Petite Sirah, Charbono) and little bit of zing from a few of Bob's other favorites.

This year's blend is 38% Merlot, 18% Petite Sirah, 17% Petit Verdot, 11% Syrah, 9% Charbono, 5% Cabernet Sauvignon, and 2% other reds.

The Griffin – on the Foley family crest in Irish heraldry combines the strengths of the lion, king of beasts, with the eagle, king of the skies. A winemaker's dream is to be artistically free to combine characters into wine that is purely hedonic and non-compliant with varietal regulations, so The Griffin's blend changes with every vintage.

SPECIFICATIONS

Wine: 2016 The Griffin
Appellation: California
Vineyard: Multiple locations – Valley Floor and Mountain AVAs
Varieties: Merlot, Petite Sirah, Petit Verdot, Syrah, Charbono, Cabernet Sauvignon and other reds
Harvest: Hand-picked September/October 2016
Vinification: Ten-day fermentation, French Oak barrels
Alcohol: 15.1%
Bottled: May 2018
Production: 3,500 cases
Winemaker: Bob Foley
Retail price: \$38