

# UPPER TIER WINES

## UPC 12731200062

### 2012 ARCHIVAL I

**Tasting Description:** A vibrant bouquet of crushed rose petals and fresh roasted coffee give way to dark, black cherries and currants. Rich caramel notes linger into a well-structured finish with balanced spice and clove.

**Pairing Statement:** Pairs well with steak and heavier grilled red meats, yet hearty enough to stand next to baked lasagna or gorgonzola mushroom risotto

**Target Retail Pricing:** \$11.99 - \$17.99

**Recent Awards:** Gold Medal - 2015 Virginia Wine Lovers Wine Classic • Silver Medal - 2015 Sommelier Challenge International Wine and Spirits Competition • Silver Medal - 2015 Florida State Fair International Wine Competition • Bronze Medal: 2015 San Francisco Chronicle Wine Competition • Bronze Medal 2015 Texsom International Wine Awards • Bronze Medal: 2015 Virginia Governor's Cup • Bronze Medal: 2015 Riverside (CA) International Wine Competition

**Ratings:** 88 points 2015 Sommelier Challenge International Wine and Spirits Competition

#### Laboratory Specs

Alcohol Percent	13.2%
pH	3.52
Titratable acidity	5.9 g/l
Residual Sugar	0.1%

#### Packaging Specs

Height	11.875"
Width	2.93"
Case Wt.	33.8 lbs.
Closure	Cork
Bottle	750ml

#### ARCHIVAL I

RICH BERRY CHARACTER. VELVETY TEXTURE. LINGERING FINISH. PAIR WITH ROASTED OR GRILLED MEATS.

Merlot 35%, Cabernet Sauvignon 31%, Cabernet Franc 24%, Petit Verdot 10%  
ALC. 12.5% BY VOL.

PRODUCED & BOTTLED BY  
CHATEAU MORRISETTE  
MILE POST 171.5, BLUE RIDGE PARKWAY  
MEADOWS OF DAN, VA USA 24120



CONTAIN SULFITES 375ML  
GOVERNMENT WARNING:  
(1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS.  
(2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

540-593-2865 // THEDOGS.COM  
VIRGINIA • 2012

