



Fess Parker Frontier Red Blend Lot No. #211

- **Appearance:** The wine has a dark purple hue. No sediment or bubble, but does have long tears with no staining of glass. So I'm guessing high alcohol content.
- **Nose:** The nose intensity is high, with mixed berry fruits of plum, prune, black raspberry, blackberry, and black cherry, strawberry, pomegranate, and blueberry. Followed by violet and black currant aromas. Finishing off with baking spices, sawdust, and new leather.
- **Palate:** The mouthfeel texture is full-bodied. The acidity is medium minus and mellow, and there are chewy savory tannins. The flavors are the same as on the nose, but there is a nice long dark chocolate finish.
- **Conclusion:** This is a good wine. You should drink now, but there is room for aging.
- **B.L.I.C:** The red blend of 32% syrah, 23% grenache, 16% sangiovese, 12% zinfandel, 12% merlot, 5% alvarelhao are kind of in balance; but the alcohol is too much for the wine. It does have good length on finish with dark chocolate flavor. The aroma and flavor intensity are both dominate. The complexity is layered.
- **Food Pairing:** Ratatouille

