

2018

FOUR HORSEMEN

Commitment, perseverance, and an unwillingness to settle for anything less than the best. These qualities define the spirit of the cowboy. The same goes for Four Horsemen 2018 by Flat Creek Estate. It's bold, it's balanced, it's pure Texas. Come ride with us.

BY THE NUMBERS

ALCOHOL	14.1% Vol.	RESIDUAL SUGAR	0 g/L
TOTAL ACIDITY	6.3 g/L	AGING PROGRAM	60 months, French Oak
SIZES	 750ml bottles		750ml 12pk

PRODUCTION TECHNIQUE

After a meticulous stainless steel fermentation, this blend underwent a super extended aging process that lasted 60 months. To enhance its complexity, approximately three-quarters of the wine was carefully aged in new French oak barrels, each with a diverse oak toasting profile, meticulously selected to impart structure and depth to the final product. This meticulous aging process results in a wine that showcases a harmonious blend of flavors and a rich, layered character that truly sets it apart.

ORIGIN

- **84% DIAMANTE DOBLE**
(Texas High Plains)
- **16% FLAT CREEK ESTATE**
(Texas Hill Country)

VARIETAL

54% Montepulciano, **30%** Primitivo,
16 % Syrah

SOIL

- **Montepulciano:** Limestone
- **Syrah, Primitivo:** Red sandy loam

BOUQUET

Ripe cherry, fresh Fig,
and toasted almonds, with
a subtle hint of tobacco leaf

TASTE

The wine's medium-full body unfolds with a superb tannin structure, revealing vibrant cranberry and pomegranate notes that gracefully mingle on the palate. As you savor each sip, a warm, lasting leather finish adds an elegant touch to this exceptional wine.

PAIRING SUGGESTIONS

Lamb, Mac n' Cheese

