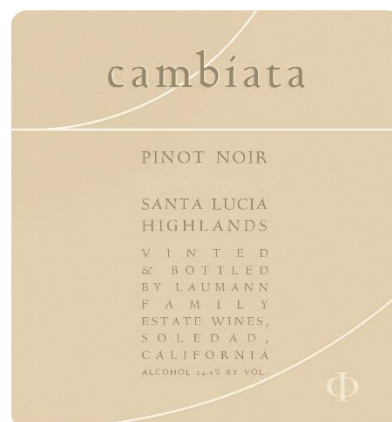


cambiata

2014 Aero Bos

Unconventional and Iconoclastic

Cambiata is not your average California winery. We are a little more unconventional and iconoclastic than our compatriots around the Golden State. I launched Cambiata in 2002 after making wines for other people for nearly two decades. My intention was to produce distinctive bottlings that go beyond the Franco triumvirate of Bordeaux, Burgundy and Rhone. Today, we are vinifying a handful of compelling wines from some of California's scarcest grape varieties including Albariño, Tannat and Dornfelder. We also make limited quantities of Pinot Noir and Chardonnay from the Santa Lucia Highlands. Enjoy.



Strange Bedfellows

40% Dornfelder (Santa Lucia Highlands) for purple/blue hues and vibrant, sweet fruit notes from start to finish.
35% Tannat (Monterey) for rustic flavors, balanced acidity and structure for longevity.
15% Cabernet Sauvignon (West Paso Robles) for cherries and dried herb, a strong mid palate and long finish.
10% Syrah (Monterey) for spicy notes, viscosity and richness.

Flying Cow

That's what Aero Bos means – Flying Cow. It all started with dinner. While contemplating the glories of a well-marbled Rib Eye, I decided it was time to create my version of the perfect steak wine. Ignoring borders, languages, customs and conventional wisdom, I chose four of the boldest grape varieties found in Europe. The final mélange of Dornfelder, Tannat, Cabernet Sauvignon and Syrah is one of the most exciting and dramatic wines I have ever produced. Blurring the line between art and science, it is intended to stimulate both sides of your brain.

Taste Profile

I could say the 2014 Aero Bos is as black as intergalactic space and as deep as the Mariana Trench, but as my business card says, I'm a winemaker, not a marketing person. So, rather than drown in my own similes, let's just call this inaugural vintage a big, dark, powerful, lush, juicy red blend that exudes fruit, substance and class. The tannins are balanced, the oak is present but not overbearing, and the palate is rich, concentrated and silky. I set out to make a world-class wine that is different, delicious and unforgettable. I hope you enjoy it!

Numbers

Owner/Winemaker	Eric Laumann
Composition	40% Dornfelder, 35% Tannat, 15% Cabernet Sauvignon, 10% Syrah
AVA	Monterey 85%, Paso Robles 15%
Fermentation & Aging	100% French oak barrels
TA	0.66
pH	3.62
Alcohol	14.5
Cases	126

For more information please visit www.cambiatawinery.com

