

AUGUSTA

— VIN —

2022 Dragonfly American

SWEETNESS



ACIDITY



TANNIN



WINE MAKING

Aged for 28 Months in 10% new French and Hungarian oak.

TASTING NOTES

The blend reflects its multi-regional sourcing: Washington fruit brings structure and acidity, California contributes ripeness and body, and Texas adds a distinct warmth and subtle rustic edge. The result is a balanced, approachable wine with both freshness and complexity, finishing with a lingering mix of dark fruit, spice, and gentle oak.

FOOD PAIRING

This Cabernet Franc-led blend pairs best with foods that echo its balance of herbal lift, dark fruit, and moderate structure. Grilled and roasted meats are a natural fit—think herb-crusted lamb, grilled steak with rosemary, or roasted pork loin. The wine's herbal notes complement savory seasonings, while the medium tannins and oak help cut through richness.

VARIETAL ORIGIN

Mixed - Mainly Bordeaux, 50% Washington, 40% California, 10% Texas

COMPOSITION

30% Cabernet Franc, 30% Merlot, 11% Sabernet Sauvignon, 10% Petite Sirah, 9% Grenache, 5% Barbera, 3% Petite Sirah, 2% Tannat

ALCOHOL

14.0%

CELLARING POTENTIAL

Now - 2031