



LOS MILICSVINEYARDS

GRAPES & WINES

IF YOU LIKE...

Sauvignon Blanc
or **Vinho Verde**

Rosé

Pinot Noir or **Beaujolais**

Tempranillo

Cabernet Sauvignon
or **Merlot**

BECAUSE...

They're light, refreshing crowd pleasers

You need a thirst-quenching wine that tastes great outdoors or indoors.

You're craving a light, accessible red easily paired with all types of food.

You want an earthy wine that is packed with flavor.

You love rich, full-bodied reds.

YOU'LL LOVE...

HANNAH'S

ITA'S

BETTY'S or
STEPHANIE'S

RENATO'S or
LORENZO'S

OLIVER'S or **MO'S**

TASTING NOTES

Delicately pressed, Hannah's grapes are picked early in the season to preserve their natural acidity, producing a flavorful, bright, and zippy wine. With an ABV of 11.8%, Hannah's is a great 'school night' wine.

Ita's grapes were grown specifically for Rosé: picked early, allowed to spend enough time in their skin to barely blush, and pressed at just the right time. We believe that Ita's should be the Arizona's state drink due to our nearly year-round al-fresco weather.

BETTY'S: These clusters came into the winery small, tight and darkly hued. Not much to do here other than get out of the way and let the fruit sing. This blend is full of cherries and spice.

STEPHANIE'S: A lighter style than Betty's, it exudes meaty, smoky, and herbaceous aromas, Stephanie's is a unique blend that stands up confidently to anything you're serving without being overpowering. Or, of course, as a delicious stand-alone treat.

RENATO'S: This bold offering is an elegant, texturally silky blend. With aromas of dark cherry, bay leaf and a hint of fig. Steel tank fermented with a little new oak influence, Renato's holds its own next to rich foods or by itself.

LORENZO'S: We chose some of the most expressive barrels that provide elegant, delicate, and energetic oak influences. This wine spent 17 months in barrel. Lorenzo's developed into a show of clove spice, cherry, vibrant acidity and a lasting finish!

OLIVER'S: Pillowy tannins soften this full-bodied blend. With notes of pepper and baked plum pie, Oliver's is reminiscent of, but entirely unlike, any Cab or Merlot you've ever had.

MO'S: Normally added to Tempranillo to add backbone, color, and a layer of dark fruit, Graciano shines on its own. Inky, brambly, smoky, and surprisingly lively, Mo's is a surprising and unforgettable blend that might just make Graciano a household name.

GRAPE BLEND

52% Garnacha
48% Tempranillo

93% Garnacha
7% Tempranillo

BETTY'S:
100% Garnacha

STEPHANIE'S:
100% Monastrell

RENATO'S:
70% Tempranillo
18% Monastrell
12% Graciano

LORENZO'S:
100% Tempranillo

OLIVER'S:
53% Syrah
27% Tempranillo
20% Graciano

MO'S:
100% Graciano