BIG MAX RED BLEND 2017

In 1942, the last Brown Bear was spotted in Northern California...at least that's what we thought. Turns out that the kids who attended the Bar 49 Summer Camp on the Keith Family land (now known as Maxville) had a run in with a Brown Bear in the 60's. He was legendary, the stuff of folklore...the subject of campfire circle stories for decades. His name was Big Max.

Great with all types of Bar-B-Que, especially brisket and pulled pork shoulder. Also fantastic with Burger's and Brats off a grill.

Appellation:	California (33% Dry Creek Valley and 67% Lodi)	Category Trends	
Varietals:	50% Zinfandel, 33% Cabernet Sauvignon, 17% Syrah	 California red blends >\$20 segment is growing +13.4% (vs 	
Color:	Deep blue-purple	category of 0.7%)64% of consumers try a new product simply because the	
Aroma:	Black cherry and plum fruits with toasty oak and vanilla aromas accented by savory notes of spicy raspberry and wild herbs.	package catches their eye!	RE
Taste:	Juicy entrance with a full midpalate, soft tannins and a lingering finish.	 Benefits BIG Growth Potential: Big Max Red blend is in a growing, multi-million dollar price segment! 	D BLE
Fermentation:	The individual varietals were fermented separately to preserve ideal	multi-minion donar price segment.	ND
the	characteristics of each and then blended post-fermentation to achieve a bold profile that is the signature of our Big Max wines.	• <u>BIG Turns</u> : Big Max has a non-traditional label that is eye- catching and will turn well at shelf. Stelvin closure makes it easy for consumers and waitstaff to open.	
Aging:	12 months in French oak 35% of which was new. 6 months of bottle aging.	• <u>BIG Quality Story:</u> Big Max's parent brand, Maxville, received +90pts on all varietals in the first vintage.	
Alcohol:	14.5%		

MAXVILL

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UPC: 086891-08890-7 SCC: 10086891-08880-5 Pack Size: 12/750ml