

Shelf talkers are formatted to 2.5" wide by 4.5" high. Please cut according to grey crop marks and fold along golden line to attach to shelf. For assistance, please contact us at info@vinarobles.com or 805-227-4812, option 2.

2012 SUENDERO PASO ROBLES

POINTS POINTS

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VINA ROBLES

2012 SUENDERO Paso Robles

90 POINTS VINCUS

"Opaque ruby. Pungent dark berries, cherry liqueur and licorice on the nose, lent complexity by subtle woodsmoke and cedary oak nuances. (...) Finishes with strong dark fruit thrust, a touch of vanilla and smooth, harmonious tannins." —Josh Raynolds VINA ROBLES

2012 SUENDERO Paso Robles



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VINEYARDS & WINERY

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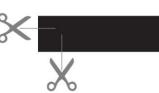
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2012 SUENDERO PASO ROBLES

91 POINTS GOLD MEDAL

2016 Sommelier Challenge

This Meritage bottling features aromas and flavors of dark fruit leading into structured tannins for a long finish.



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2016 Sunset International Wine Competition

Full-bodied and structured with rich dark fruit aromas, hints of fine tobacco and chewy tannins on the finish.



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"On the nose, currants, plums, and black cherries fuse with elements of clove, anise, and dark chocolate. Plum, cherry, and cassis flavors emerge on the palate, along with allusions of anise, sweet spice, and cocoa. Plentiful tannins and bold fruit make this a fine pairing for a beef stew."

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2012 SUENDERO Paso Robles VINA ROBLES

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This Meritage bottling features aromas and flavors of dark fruit leading into structured tannins for a long finish.

PAIR WITH

Flank Steak, Braised Beef or Venison with Spätzli and Chestnuts. This Meritage bottling features aromas and flavors of dark fruit leading into structured tannins for a long finish.

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