

Nice Wines

“The Stag”

About the Wine

Our 2014 Stag is the ideal wine for true aficionados who enjoy the bold, full-bodied character of a Cabernet Sauvignon blend, but want a wine that is drinkable now and pairs well with cuisine. The Stag is our original multi-varietal blend. It is an opportunity for us to showcase our winemakers’ blending talents, and to introduce our club members to a new, luscious style of wine.

The Stag is a blend of 65% Cabernet Sauvignon, the body and backbone of the wine, 15% Petit Verdot, 15% Merlot, and 5% Malbec, which provides tannic structure and velvety mouthfeel. It was aged for 22 months in new and used toasted French oak barrels to impart richness, depth and complexity. The grapes for The Stag come from a small vineyard in the central coast region of California, not far from Paso Robles where we ferment and age the final masterpiece. Like our other vineyards, the grapes are farmed using sustainable methods and without the addition of chemicals or pesticides

This wine is ready to drink now, but will age well and is drinkable through 2020. Pair The Stag with grilled or braised meats, wild game, and rich or soft imported cheeses.

Tasting notes: The wine exhibits aromas of dried tobacco, smoke, anise, and blackberry. On the palate, rich black currant and black cherry notes intermingle with hints of cocoa, toast, and pepper.

About Ryan and Ian

Certified Sommeliers, Wine Educators and Le Cordon Bleu trained Chefs Ryan Levy and Ian Eastveld are the “foodie superduo” behind The Nice Winery. Their chef-driven wines have been featured in Wine Enthusiast, won 94 point ratings and gold medals, and are featured on top wine lists. When not making their hand-crafted wines, the chefs teach about wine and food at their Houston winery and tasting studio.



nice winery

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