

Nice Winery

2017 Periwinkle Charity Wine

Mt. Veeder, Napa Valley

About the Wine

We are honored to release another vintage of our Periwinkle charity wine. The proceeds from every bottle sold benefit The Periwinkle Foundation's Camps, Arts and Survivor Programs for children, teens and young adults who are challenged by cancer and other life-threatening illnesses and cared for at Texas Children's Hospital.

This blend of 26% Cabernet Sauvignon, 26% Merlot, 25% St. Macaire, 9% Malbec, 8% Petite Verdot, 6% Cabernet Franc is a nod to the historic and famous wines of the left bank of Bordeaux. The grapes for this blend were handpicked the first week of October 2017, sorted, de-stemmed into small fermentation bins, and allowed to cold soak for 4 days to help stabilize the color and enhance flavor. It was fermented for 15 days and punched down 3 times a day, with an additional 4 days extended maceration to increase extraction of color and phenolic compounds. The wine is then gently pressed and aged on fine lees for 24 months in 100% French barrels with 65% new oak. Only 6 barrels produced.

Beautifully layered aromas of ripe blackberry, dark cherry, and cassis with savory notes of white pepper, cardamom, and delicate sandalwood. Dense blackberry flavors lead to a rich, full palate that is round with juicy, fleshy dark fruit. Well balanced with enough structure and power to age gracefully. Long, bold, and intense finish.

While this wine is ready to drink now, due to its structured tannins, it requires decanting for a minimum of 30 minutes. This cellar-worthy wine will age gracefully for the next ten years. Bring out your inner child and pair this luscious wine with a Gruyere grilled cheese or marbled ribeye steak.

Our beautiful label artwork was created by Sophia, age 7. Courtesy of Periwinkle's Making A Mark® Program.

Tasting Notes: Blackberry. Dark Cherry. Cassis. White Pepper. Cardamom.

About Ryan and Ian

Certified Sommeliers, Wine Educators, and Le Cordon Bleu-trained Chefs, Ryan Levy and Ian Eastveld, are the "Foodie Superduo" behind Nice Winery. Their chef-driven wines have been lauded in Wine Enthusiast, awarded 94 point ratings, 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.



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