



Saint John 2012



Why Saint John? God blessed me with three children. My third born is John, after whom this bottle was named. My son is no Saint, but possesses qualities that touch everyone he meets. This blend of Cabernet Sauvignon, Syrah, Merlot and Cabernet Franc is a known people pleaser. Much like its namesake, it is a complex wine that adapts to the taste buds of its consumers and leaves them begging for more. – Captain Habib Karam

Wine Type	Red wine
Grape Variety	Merlot, Cabernet Sauvignon, Syrah and Cabernet Franc
Appellation	Jezzine, Southern Lebanon
Fermentation	100% in stainless steel
Maturation	Aged in oak barrels for 12-14 months. 70% new French oak, 30% American oak one wine.
Serving	Best served at 17°C.
Decanting	Decant for one hour prior to savoring.

Winemaking & Tasting Notes Four carefully selected varietals, grown on a mosaic of terroirs, on the slopes of the Jezzine mountain ridge, situated at 1,300-meter altitude in Southern Lebanon. Syrah, Cabernet Sauvignon, Merlot and Cabernet Franc, come together in an uncommon blend, a subtle liquid work of art, with a wide spectrum of aromas and a supremely velvety palate. This unfiltered wine offers outstanding balance and structure, making it perfect for ageing or immediate enjoyment. In the aft palate, it offers fruit-filled length.

Vintage 2013 – *Winner of SPECIAL PRIZE FOR LEBANON*
– Citadelles du Vin 2018, Bordeaux.

Food Pairing Gravy dishes of duck, lamb and hard cheeses.

Specifics

Alcohol %	12.4%
Total Acidity (sulfuric a./l)	4.15
Residual Sugar (g/l)	< 0.5