

HOOPLA



2015 HOOPLA THE MUTT NAPA VALLEY, CALIFORNIA

“The Mutt” was inspired by Maya and Sophie, our beloved rescue dogs. “The Mutt,” like Maya and Sophie, is playful, unique and never boring. The grapes used are the “seconds”—what doesn’t quite make the grade for our boutique Hoopes wines, we put to good use in “The Mutt.” Maya and Sophie aren’t shy about their pedigrees, and we’re not shy about using “seconds,” either, because they make a wine made from premium grapes very affordable and tasty, too. So come take a walk on the wild side—this Merlotful red blend will have you running through the vineyards, leaping for joy!”

- *Second Generation Proprietor, Lindsay Hoopes*

TECHNICAL DATA

Appellation: Napa Valley

Composition: 81% Merlot, 19% Cabernet
Sauvignon

Barrel Type: French Oak

Barrel Aging: 18 months in 2-year
old barrels and racked 5 times

Alcohol: 14.5%

VINTAGE

In 2015, we had a rather cool weather in Spring time, just as the grape flowers were in full bloom. This led to less grapes forming on the vine giving a great depth of flavor to the fruit. This was the defining character of the vintage - rich and concentrated fruit due to very low yields.

TASTING NOTES

This Napa Valley Red Blend exemplifies that big 2015 concentration. The aromas are rich and inviting with juicy blackberry, violet, and anise lending layered complexity. The mid-palate is full and plummy with a touch of toasted oak. This structured yet smooth wine finishes with hints of cola and vanilla.

FOOD PAIRING

This wine will pair well with anything grilled especially a double cut Pork Chop or Rib Eye steak and best served with fingerling roasted potatoes tossed in sea salt and rosemary and lightly sautéed baby spinach in sesame oil and sprinkled with seeds.

ABOUT HOOPLA WINES

Hoopla wines are irresistible, energetic, and fun - just like our rescue dogs, Maya and Sophie. Good wine does not need to be too serious to enjoy, and that is our philosophy.

