



pureCos 2006 Napa Valley Red Wine has balance, richness and structure, with warm and well-integrated tannins that exhibit intriguing aromatics and bright red fruit elegance. Produced by blending master Mitch Cosentino, it exhibits the familiar elements of Meritage and Super Tuscan wines. Yet pureCos is more. It's a wine with a fourth dimension.



GOLD MEDAL & BEST OF CLASS, Super Tuscan Division
2010 Los Angeles Intl. Wine and Spirits Competition

"GREAT WINE" DESIGNATION
2009 Jefferson Cup Wine Competition

SILVER MEDAL
2010 San Francisco International Wine Competition

SILVER MEDAL
2010 Pacific Rim Wine Competition

SILVER MEDAL
2011 American Fine Wine Competition

Appellation: Napa Valley
Composition: 56% Cabernet Sauvignon, 19% Cabernet Franc, 12.5% Merlot, 12.5% Sangiovese
Winemaking: Aged 31 months in selected French oak barrels
Production: 350 cases 750ml, 23 cases 1.5L and a few 3L and 6L bottles



Celebrating 30 years of winemaking, Mitch Cosentino launches **pureCru Napa Valley**, a small producer of wines designed to accompany fine world cuisine.

pureCru Napa Valley began as what Cosentino refers to as "a winemakers wine project," and has evolved into a venture that takes Cosentino back to his roots.

"I had been reminiscing about a small, hands-on entity where I could do it all myself again, like I did in the beginning."

www.purecruwines.com

BONDED WINERY #16906