

AVIARY VINEYARDS

2024

Birds of Prey

COMPOSITION 51% Cabernet Sauvignon
36% Merlot
11% Zinfandel
2% Malbec

APPELLATION California

ALCOHOL 13.9% by Volume

TASTING NOTES

Dark cherry, blackberry, and ripe plum aromas are layered with notes of chocolate, toasted cedar, and baking spice. The palate is generous and silky, offering rich fruit, soft tannins, and a smooth finish that lingers with hints of cocoa and black tea.

ABOUT

Every great vineyard has its guardians. Barn owls quietly patrol the vines at night, while hawks and falcons soar overhead throughout the day, helping maintain the natural balance of the vineyard. Birds of Prey was inspired by these remarkable protectors, reminding us that great wines begin with a healthy vineyard and a respect for the land that sustains it.

Each variety offers its own personality. Together, they create a wine that is bold, balanced, and unmistakably Aviary.

FOOD & WINE PAIRINGS

Serve at 60–65°F to highlight the wine's generous fruit and silky texture. Its approachable style makes it a versatile companion for gatherings around the table.

Wood-Fired Favorites: Margherita pizza, Mushroom pizza with truffle oil, or grilled sausages.

Roasted Meats: Herb-roasted chicken, pork tenderloin with cherry compote, or smoked baby back ribs.

Mediterranean: Lamb kofta, grilled vegetables with romesco, or roasted eggplant with feta.

Cheese Board: Manchego, Fontina, dried figs, toasted almonds, and cured meats.



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