



Symbio

2024 INTERWOVEN

winemaker notes

Our Symbio Interwoven Red Wine came from a single vineyard located in Northwest Lodi. An interesting fact about this vineyard is that it is managed under LODI RULES Certified Green practices. Respect for the environment and farming in ways that meet the wine needs of today without compromising the ability of future generations to create their own livelihoods, is very much front and center. This red blend has a very dark robe provided by the Malbec. Fruit characters of blackberry, plum, black cherry and blueberry represent the majority of aromas. Notes of chocolate can also be perceived. After a hint of roundness, the attack in the mouth has a juicy blueberry flavor. Its tannins and sweetness are evenly matched and balanced. The mouthfeel is voluminous and will offer great opportunities for food pairing. This is a classic Bordeaux-style red blend that highlights a symbiotic, sustainable approach to viticulture.

Appellation: Lodi

Varietals: 65% Petit Verdot | 35% Malbec

Alc: 13.8%

Released: March 2026



About the Brand

Symbio celebrates the symbiosis between the flora and fauna in the vineyard. From the amorous bee, to the clever coyote, to the agile hawk—every wild creature plays their own important role in helping yield healthy vines.



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Nose: Blackberry | Plum | Black cherry | Blueberry | Chocolate

Mouth: Juicy blueberry | Tannic | Sweet | Voluminous | Hint of roundness



Serve: Cold

Aging: 4 years

Pairs well with: Pasta Bolognese | Pork chops with apples | Meatloaf | Chocolate desserts | Cheese straws | Sharp Cheddar | Stilton | Swiss

Similar to: Infinite Wisdom Shiraz and Suburban Fracas Reprobate

Fun fact: Due to its intense tannins and high acidity, many Bordeaux blends—like a spice in cooking—use a tiny percentage of Petit Verdot for structure, color and aromatic notes.



8
servings

15m
prep

25m
cook time

try with
sweet reds

Mini Meatloaf Muffins

Ingredients

2 pounds ground beef
1 cup French's® Original Crispy Fried Onions
1 large egg
1 cup French's® Tomato Ketchup Squeeze Bottle
4 tablespoon French's® Worcestershire Sauce
2 tablespoon French's® Classic Yellow Mustard

Directions

Preheat oven to 350°F. Lightly grease 8 muffin cups in 12-cup muffin pan.

Mix ground beef, onions, egg, 1/2 cup ketchup, 2 tablespoons Worcestershire and mustard.

Fill 8 muffin cups with beef mixture, mounding as needed. Mix remaining Ketchup and Worcestershire and brush over tops of meat loaves. Place muffin pan on baking sheet and place in oven.

Bake 25 minutes or until cooked through. Cool in pan 5 minutes before removing.