










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 & Cabernet Franc
 Appellation	Jezzine, Southern Lebanon
 Fermentation	100% in stainless steel
 Maturation	Aged in oak barrels for 12 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, come together in an uncommon blend, a subtle liquid work of art, with a wide spectrum of aromas from dried prunes to smoke to cherries and spice. This wine offers fresh entry to the mouth. Integration of wood is well balance by the ripe red fruits with a touch of sweetness. In the midpalate, the soft tannins announce themselves. In the aft-palate, it offers fruit-filled length. This unfiltered wine offers outstanding balance and structure, making it perfect for ageing or immediate enjoyment.

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

 Food Pairing	Gravy dishes of duck, lamb and hard cheeses
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Specifics	Alcohol %	→ 13%
	Total Acidity (sulfuric a./l)	→ 4.4
	Residual Sugar (g/l)	→ 1.6