<table>
<thead>
<tr>
<th>Year</th>
<th>Blend</th>
<th>Taste</th>
<th>Food Pairing</th>
</tr>
</thead>
</table>
| 2015 | The ARSONIST RED BLEND | BLEND: 53% Petit Verdot, 28% Malbec, 19% Cabernet Sauvignon  
TASTE: Dense, dark and ripe. Flavors of sweet oak and wild berries on the entry bring flavors of dried blueberries and juicy plum followed by a long finish of dark chocolate and truffle tannins.  
FOOD PAIRING: Filet mignon, slow-roasted osso buco or peppercorn-crusted New York strip steak. | ARSONISTWINE.COM                                                                                                                                                                                                                                                        |
| 2015 | The ARSONIST RED BLEND | BLEND: 53% Petit Verdot, 28% Malbec, 19% Cabernet Sauvignon  
TASTE: Dense, dark and ripe. Flavors of sweet oak and wild berries on the entry bring flavors of dried blueberries and juicy plum followed by a long finish of dark chocolate and truffle tannins.  
FOOD PAIRING: Filet mignon, slow-roasted osso buco or peppercorn-crusted New York strip steak. | ARSONISTWINE.COM                                                                                                                                                                                                                                                        |
| 2015 | The ARSONIST RED BLEND | BLEND: 53% Petit Verdot, 28% Malbec, 19% Cabernet Sauvignon  
TASTE: Dense, dark and ripe. Flavors of sweet oak and wild berries on the entry bring flavors of dried blueberries and juicy plum followed by a long finish of dark chocolate and truffle tannins.  
FOOD PAIRING: Filet mignon, slow-roasted osso buco or peppercorn-crusted New York strip steak. | ARSONISTWINE.COM                                                                                                                                                                                                                                                        |
| 2015 | The ARSONIST RED BLEND | BLEND: 53% Petit Verdot, 28% Malbec, 19% Cabernet Sauvignon  
TASTE: Dense, dark and ripe. Flavors of sweet oak and wild berries on the entry bring flavors of dried blueberries and juicy plum followed by a long finish of dark chocolate and truffle tannins.  
FOOD PAIRING: Filet mignon, slow-roasted osso buco or peppercorn-crusted New York strip steak. | ARSONISTWINE.COM                                                                                                                                                                                                                                                        |