



BIRDS & BARRELS VINEYARDS



Birds and Barrels Vineyards was founded by Chad and Monica Preston in 2015 with the goal of crafting ultra-premium Arizona Wines. Family-owned and operated, Birds and Barrels takes pride in every aspect of production from the quality of grapes grown on site to the hand harvesting, pressing, and crafting of the wine.

Appellation: Willcox, Arizona
Vineyard: Birds and Barrels Vineyards
Variety: Tannat - Estate
Alcohol: 13.2%
Winemaker: Chad Preston
Yeast: bdx

Fermentation: Fermented in 1 ½ Ton open top fermentor, punched down twice daily, and temperature monitored until dry and completely through malolactic fermentation. Minimal sulfides added, unfiltered and unfined, aged 36 months in neutral oak barrels

Cases Produced: 84

2023 Tannat



Wine Maker Notes:

Super dark in color, earthy and bold. This wine has flavors of cherry, black currants, plum and smoke with great texture and mouthfeel with a long finish.

Pairs Well with:

medium rare t-bone or ribeye steaks, roasted lamb, pork tenderloin and aged cheeses.



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Appellation: Willcox, Arizona
Vineyard: Birds and Barrels Vineyards
Variety: Tempranillo - Estate
Alcohol: 14.7%
Winemaker: Chad Preston
Yeast: purse

Fermentation: Fermented in 1 ½ Ton open top fermentor, punched down twice daily, and temperature monitored until dry and completely through malolactic fermentation. Minimal sulfides added, unfiltered and unfinned, aged 36 months in neutral oak barrels

Cases Produced: 96

2022 Tempranillo



Wine Maker Notes:

Silky and complex this has aromas of blackberries and crushed herbs with a savory palate and a long smooth finish.

Pairs Well with:

Tomato based pasta dishes, gourmet burgers, mildly spiced Latin or Mexican food dishes, aged cheeses such as Manchego.



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Appellation: Willcox, Arizona
Vineyard: Birds and Barrels Vineyards
Variety: Malbec and Petit Verdot- Estate
Alcohol: 14.06%
Winemaker: Chad Preston
Yeast: gre
Fermentation: Co-Fermented in 1 ½ Ton open top fermentor, punched down twice daily, and temperature monitored until dry and completely through malolactic fermentation. Minimal sulfides added, unfiltered and unfined, aged 36 months in neutral oak barrels
Cases Produced: 82

22 Malbec-Petit Verdot Co-Ferment



Wine Maker Notes:

Fermented together at harvest this wine has bold tannins with hints of blueberries and violets. A well rounded wine with slight tobacco notes towards the finish.

Pairs Well with:

Grilled red meats, dark poultry, pork mole', sharp cheeses, dark chocolate.



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Appellation: Willcox, Arizona
Vineyard: Birds and Barrels Vineyards
Variety: 60% Tannat, 20% Malbec, 20% Petit Verdot - Estate
Alcohol: 14.4%
Winemaker: Chad Preston
Yeast: gre, bm4x4, bdx

Fermentation: Fermented in 1 ½ Ton open top fermentor, punched down twice daily, and temperature monitored until dry and completely through malolactic fermentation. Minimal sulfides added, unfiltered and unfined, aged 36 months in neutral oak barrels

Cases Produced: 98

SBR - Super Bold Red



Wine Maker Notes:

Earthy, dark and complex with notes of black currants, plum and smoke with medium tannins and a smooth silky finish

Pairs Well with:

Ribeye steak, maduro cigars and dark chocolate.



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Appellation: Willcox, Arizona
Vineyard: Birds and Barrels Vineyards
Variety: Petit Verdot - Estate
Alcohol: 14.6%
Winemaker: Chad Preston
Yeast: gre

Fermentation: Fermented in 1 ½ Ton open top fermentor, punched down twice daily, and temperature monitored until dry and completely through malolactic fermentation. Minimal sulfides added, unfiltered and unfined, aged 36 months in neutral oak barrels

Cases Produced: 98

2022 Petit Verdot



Wine Maker Notes:

Dark and intense, this wine delivers bold aromas of blackberry and black plum with floral notes. Inky and rich on the palate, this wine lingers with a silky finish.

Pairs Well with:

Ribeye steak, braised short ribs, roasted lamb, roasted veggies, aged cheddar and dark chocolate



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Appellation: Willcox, Arizona
Vineyard: Birds and Barrels Vineyards
Variety: Petite Manseng - Estate
Alcohol: 12.9%
Winemaker: Chad Preston
Yeast: okay
Fermentation: Fermented to dry in a 230 gallon poly egg, malolactic fermentation completed, minimal sulfides added, unfiltered and unfined and bottled,
Cases Produced: 74

2023 Petite Manseng



Wine Maker Notes:

Medium straw in color, light and refreshing with hints of citrus, fresh wildflowers and lemongrass.

Pairs Well with:

Spicy Asian curries, creamy seafood dishes, blue cheese or other salty cheeses.



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Appellation: Willcox, Arizona
Vineyard: Birds and Barrels Vineyards
Variety: Riesling - Estate
Alcohol: 12.3%
Winemaker: Chad Preston
Yeast: okay
Fermentation: Fermented to dry in a 230 gallon poly egg, malolactic fermentation completed, minimal sulfides added, unfiltered and unfined and bottles
Cases Produced: 74

2023 Riesling



Wine Maker Notes:

Slightly floral, hints of honey crisp apple and pear with ripe tropical fruit notes on the finish.

Pairs Well with:

Sushi, grilled chicken, soft creamy cheeses, salads with vinaigrette.



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Appellation:	Willcox, Arizona
Vineyard:	Birds and Barrels Vineyards
Variety:	Symphony - Estate
Alcohol:	13.8%
Winemaker:	Chad Preston
Yeast:	okay
Fermentation:	Fermented to dry in a 230 gallon poly egg, malolactic fermentation completed, tank aged for 12 months, unfiltered and unfined and bottled.
Cases Produced:	84

2023 Symphony



Wine Maker Notes:

Light gold in color, with big floral notes and lots of citrus. Slightly nutty with apricot and other stone fruits.

Pairs Well with:

Fresh fish, grilled vegetables, spicy dishes and bold cheeses.



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Appellation: Willcox, Arizona
Vineyard: Birds and Barrels Vineyards
Variety: Symphony & Syrah
Alcohol: 13.25%
Winemaker: Chad Preston
Yeast: quartz
Fermentation: Fermented to dry in a 230 gallon poly egg, malolactic fermentation completed, aged 12 months and then bottled.
Cases Produced: 64

Freedom Rose'



Wine Maker Notes:

Light red color that's bright and invigorating with notes of melon and berry with a citrus finish.

Pairs Well with:

Fresh seafood, tangy goat cheese, grilled vegetables, and Mediterranean dishes.



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Appellation: Willcox, Arizona
Vineyard: Birds and Barrels Vineyards
Variety: Malbec and Tannat - Estate
Alcohol: 15.5%
Winemaker: Chad Preston
Yeast: bm4x4
Fermentation: Co-Fermented in 1 ½ Ton open top fermentor, punched down twice daily, and temperature monitored until dry and completely through malolactic fermentation. Minimal sulfides added, unfiltered and unfined, aged 36 months in neutral oak barrels
Cases Produced: 98

22 Malbec-Tannat Co-Ferment



Wine Maker Notes:

Fermented together at harvest this wine has rich tannins with black currant and black cherry with just the right amount of earthiness.

Pairs Well with:

grilled and roasted meats, duck confit, roasted veggies and aged cheeses



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Appellation: Willcox, Arizona
Vineyard: Birds and Barrels Vineyards
Variety: Grenache
Alcohol: 13.8%
Winemaker: Chad Preston
Yeast: gre

Fermentation: Fermented in 1 ½ Ton open top fermentor, punched down twice daily, and temperature monitored until dry and completely through malolactic fermentation. Minimal sulfides added, unfiltered and unfined, aged 36 months in neutral oak barrels

Cases Produced: 48

2022 Grenache



Wine Maker Notes:

Elegant and silky, notes of strawberry, blackberry and raspberry. Hints of White pepper and holiday spice.

Pairs Well with:

Grilled, stewed or braised meats and non-spicy foods.



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Appellation: Willcox, Arizona
Vineyard: Birds and Barrels Vineyards
Variety: Syrah Malbec blend
Alcohol: 14.14%
Winemaker: Chad Preston
Yeast: bm4x4, gre

Fermentation: Fermented in 1 ½ Ton open top fermentor, punched down twice daily, and temperature monitored until dry and completely through malolactic fermentation. Minimal sulfides added, unfiltered and unfinned, aged 36 months in neutral oak barrels

Cases Produced: 48

Over and Under



Wine Maker Notes:

Plush tannins with notes of milk chocolate, blueberry, vanilla and and black raspberry with a little spice on the finish.

Pairs Well with:

barbecue and aged cheeses.