



Season: 2018 was a near perfect year. The rain was normal, the weather was ideal and the growing season was beautifully extended to capture a full ripeness of the grapes. This is a truly spectacular vintage that will be remembered for generations.

Harvest: There were 5 lots harvested from 9/16 – 10/10.

Vineyards: Rosewynn Vineyard – Petite Sirah

Gemeny Vineyard – Petite Sirah

Glenrose Vineyards – Tannat, Syrah and Grenache

Parrish Family Templeton – Petit Verdot

Vinification: Grapes were processed on the same day they arrived at the winery. Sorting table juice was discarded. Post destemmer juice was used for the Rosé. Lots were fermented in 2 ton macrobins. A variety of yeasts were used, including some wild fermentations. Lots were cold soaked between 3 -7 days. Fermentation took an average of 12 days. Some lots received extended maceration. Some lots were pressed directly into barrel and

some into tank to settle. High press was separated out into 3 cuttings

Aging: The wine was aged in oak for 15 months, blended and returned to barrel for 4 more months. It was 100% French with around 67% being new. It was a combination of 225L Barriques and 500L Puncheons.

Bottling: It was bottled on 5/5/2020

Technical Information:

Blend: 61% Petite Sirah, 15% Tannat, 9% Syrah, 8% Grenache, 6% Petit Verdot, 1% Viognier

Cases produced: 164

Alcohol: 15.7%

Residual Sugar: 0.07 g/L GF

pH: 3.82

Total Acid: 5.8 g/L

Volatile Acidity: 0.064 g aa/100mL

Winemaker Notes and Tasting:

This is a big, dense, chewy wine. The 3 “Black” grapes used for the wine each contribute their own unique piece to the complexity and depth.

Aromas of Black Raspberry, Dark Chocolate, Tilled Earth, Tobacco, Wintergreen and Roasted Coffee

Flavors of Blackberry, Blueberry, Granite, Licorice, Violet and Cocoa Nib

Accolades:

91 pts – The Wine Enthusiast, May 2021