



2021 P'tit Pape *Rhône-Style Red Blend*48% Grenache | 32% Syrah | 14% Mourvèdre Central Coast

Location: We pick from eight vineyard sites in Monterey, San Benito and Santa Clara Counties with soils based on granite and/or calcareous rock and vines ranging from 15 to over 100 years old. Some vineyards are practicing organic, others are certified sustainable. Two are backyard vineyards that we can only pick on weekends. We work with the same blocks year after year and have honed this blend to a sum well beyond its parts.

Winemaking: Picked at moderate sugars, fermented in several lots with native yeasts and varying amounts of whole cluster. Fermented to dryness on skins. Aged in predominantly concrete cask, neutral, and a handful of once and twice-used barrels and puncheons for 10 months. Racked off lees, blended and returned to the cooperage to marry for 5 months. No fining or filtration.

Tasting Notes: The nose begins with wet river rock and California chaparral combined with cherries and plum skin leading the way toward a meaty, teriyaki, black olive reminiscence. Composed on the palate, notes of white pepper and dried herbs - bay laurel and thyme, provide a complex complement to the fruit on the nose. A distinct umami soy/hoisin silkiness finishes with an understated balance and subtle minerality.