



**RED**

2017  
PASO ROBLES

14.5% ALC BY VOL

**Season:** 2017 saw a return to normal rain levels. The season started cool and continued until late August when we saw a 4-day record breaking heat wave. This significantly stressed the vines and jumped the sugar levels. Some grapes required picking early, others saw the sugars drop again and delayed harvest creating a multistage harvest. Another record-breaking heat wave hit finishing and condensing the remaining harvest. Wines are highly aromatic, balanced and elegant.

**Harvest:** There were 8 lots of grapes which were harvested from 9/16 – 10/14 with Brix ranging from 24.1° - 28.7°.

**Vinification:** Grapes were processed on the same day they arrived at the winery. Sorting table juice was discarded. Post de-stemmer 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.

**Aging:** The wine was aged in oak barrels for 15 months.

**Bottling:** This wine was bottled on 2/14/2019

**Technical Information:** Blend of Petite Sirah, Syrah, Grenache, Tannat, Petit Verdot, Mourvedre & Zinfandel

359 cases produced

Alcohol: 14.5%

Residual Sugar: 0.07 g/L

pH: 3.65

Total Acid: 5.9 g/L

Volatile Acidity: 0.069 g aa/100mL

**Winemaker Notes and Tasting:** This is a fantastic everyday wine. It pairs with a wide variety of foods and is great all by itself.

Aromas of Blackberry, Vanilla, White Pepper, Granite, Rainier Cherry and Mocha

Flavors of Cherry Cola, Dark Chocolate, Graphite, Black Coffee and Pink Peppercorn

Suggested pairings: Grilled New York with sautéed mushrooms. Stuffed portabella mushrooms. Pasta Carbonara. Pork chops coated with coffee and rosemary. Herb crusted lamb chops.

**Accolades:**

91 pts – The Wine Enthusiast - Nov. 2019