



2020 CLARET

WINEMAKING - 100% STAINLESS STEEL
FERMENTATION WITH TWICE DAILY PUNCH-
DOWNS

AGING - 20 MONTHS: 4% NEW FRENCH OAK, 13%
NEW AMERICAN OAK, 13% NEW EASTERN
EUROPEAN OAK

TASTING NOTES
AROMA – RESERVED BUT CLASSY: CHERRY,
BRAMBLEBERRY. TOOTSIE ROLL AND RIPE DARK
FRUIT.

PALATE – MILK CHOCOLATE COVERED ALMONDS,
BLUEBERRY COBBLER. NICE BALANCE BETWEEN
OAK AND FRUIT. ACIDS ARE HARMONIOUSLY
BALANCED WITH PLUSH, MATURE TANNINS.

FINISH – MEDIUM FINISH, MOCHA MEETS
CHOCOLATE COVERED BLUEBERRIES.

BOTTLING NOTES -
BLEND - 49% CABERNET SAUVIGNON, 39% MERLOT,
5% MALBEC, 5% PETIT VERDOT, 2% CABERNET
FRANC APPELLATION - PASO ROBLES
CASES PRODUCED – 5640 12X750ML ALCOHOL – 13.8
%
RS – 0.05%
MALIC ACID G/L – 0.01
TA G/L – 5.20 PH – 3.71

