



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

AGING - 20 MONTHS: 4% New French Oak,

11% New American Oak,

6% New Eastern European Oak

TASTING NOTES -

AROMA — CHERRY COLA. CHERRY, RASPBERRY, CHOCOLATE POWDER, TOOTSIE ROLL. CARAMEL AND VANILLA.

PALATE – BRIGHT CLEAN ACID. POMEGRANATE BALANCED WITH

SPICES OF NUTMEG AND WHITE PEPPER. INTEGRATED MEDIUM TANNINS
DO NOT DOMINATE. RHUBARB. AND CHERRY.

FINISH – MEDIUM PLUS FINISH, CRANBERRY AND PLUM SKIN. SLIGHT TOBACCO, MINIMAL BBQ AND WELCOMING ACIDITY.

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