



WINEMAKING - 100% STAINLESS STEEL FERMENTATION *WITH TWICE DAILY PUMP OVERS*

AGING - 20 MONTHS:

22% New American Oak, 5% New French Oak, 11% New E. European Oak

WINEMAKER'S TASTING NOTES -

AROMA — CHERRY, BERRY, FRESHLY WHIPPED CHOCOLATE

MOUSSE, RASPBERRY PUREE

PALATE — WHITE PEPPER, CHOCOLATE FONDUE, PLEASANT KICK
OF ACID WITH ENERGETIC TANNINS

FINISH – MEDIUM + FINISH, SALTED CARAMEL AND CEDAR BOX

BOTTLING NOTES -

Blend - 85% Cabernet Sauvignon, 6% Merlot, 3% Petit Verdot, 3% Malbec, 3% Cabernet Franc Appellation - Paso Robles Cases Produced — 3003 12x750ml Alcohol — 13.8 % RS — 0.12% Malic Acid G/L — 0.07 TA G/L — 5.9 pH - 3.60

