



TRAILBLAZING CENTRAL COAST WINES

2020 PROPRIETARY RED WINE CENTRAL COAST

GROWING SEASON & VINEYARD DETAILS

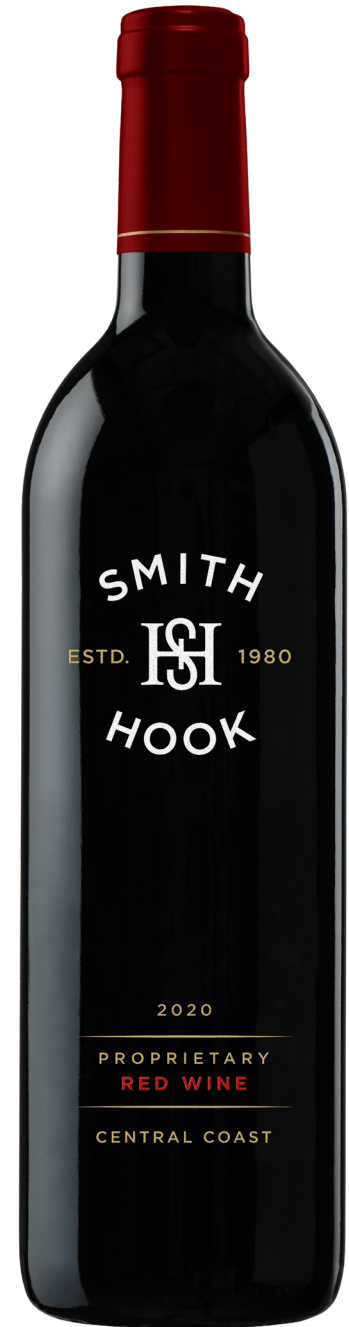
The 2019 growing season in Arroyo Seco and San Antonio Valley started with below average rainfall causing supplemental irrigation to be applied when the vines started to awaken. The early growing season going into veraison had mild temperatures, perfect for developing full canopies and full clusters. The late season had a few typical heat spikes that slowed down vine growth but enhanced flavor concentration in the fruit.

Merlot and Petite Sirah are sourced from two AVAs – Arroyo Seco and San Antonio Valley – both warm growing regions where temperatures foster thick skin and intense structure development. The Cabernet Sauvignon is sourced from our partner growers in San Antonio Valley.

TASTING NOTES

This expressive blend features intense aromas of red and black berries, plums and dark cherries underscored by notes of lavender. The palate is smooth and rich with flavors of dark fruit, bramble berries and a touch of dried eucalyptus and warm spice on a lingering finish.

Pairs perfectly with duck confit, charcuterie board, or a pomegranate salad with crispy prosciutto.



TECHNICAL DATA

COMPOSITION	APPELLATION	HARVEST BRIX	COOPERAGE	ACIDITY	PH	ALCOHOL	PRODUCTION
65% Merlot, 20% Petit Sirah, 14% Cabernet Sauvignon, 1% Malbec	Arroyo Seco, San Antonio Valley, Paso Robles	26.6-27.5°	Aged 20 months in 60% new French oak	5.9 g/L	3.8	14.8%	10,000 cases