



2019 Reserve Cabernet Sauvignon

PASO ROBLES

GROWING SEASON AND VINEYARDS

The 2019 growing season in Paso Robles had about average rainfall and plenty of sunshine. Going into veraison, consistently warm, mild temperatures during the day and coastal influences with cooler temperatures at night were ideal for development of full canopy and full clusters. The late season had a few typical heat spikes that slowed down the vine growth, but enhanced flavors and sugar accumulation in the fruit.

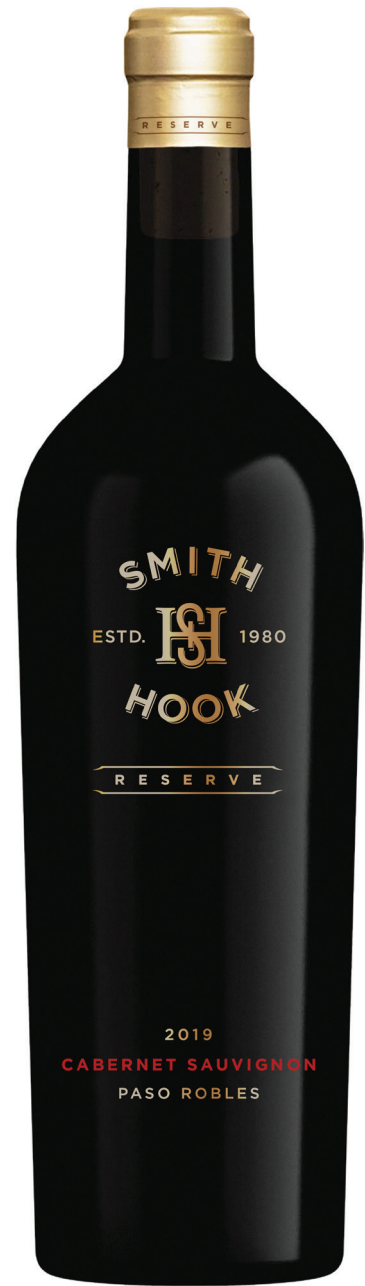
The fruit for this Reserve is sourced mostly from Truesdale vineyard in Paso Robles. The well-drained arbuckle and sandy loam soils combined with the vineyard's deep inland location at 1,560 ft elevation and south-facing slope create the ideal terroir for intensely flavored wines with depth of flavor, excellent structure and naturally balanced acidity.

WINEMAKING

Fruit was harvested in the cool morning and brought to the winery. The grapes were destemmed, sorted and delivered to large stainless-steel tanks. Wine was fermented on the skins in small lots with 5% barrel fermented. Fermentation was managed by pump overs for maximum extraction of color and flavor. The lots were then individually pressed off and settled before transferring into French oak barrels, where the wine was aged for 20 months.

TASTING NOTES

The deep purple-ruby in the glass, this Reserve is fragrant and beautifully defined on the nose with aromas of macerated dark cherries, rich cassis, and candied violets which are further complexed with plum, dried herbs and cedar forest floor accents. The palate is youthful and vibrant, bursting with black and blue fruits, plum flavors, along with notes of warm fig and dark chocolate shavings. This wine is creamy textured, with seamlessly integrated fine tannins and brisk minerality that brings together all the layers in a long succulent finish.



TECHNICAL DATA

COMPOSITION	APPELLATION	HARVEST BRIX	COOPERAGE	ACIDITY	PH	ALCOHOL
97% Cabernet Sauvignon 3% Petite Sirah	Paso Robles	26.4-26.6°	Aged 20 months in 40% new French oak	6.1 g/L	3.72	14.8%