



TRAILBLAZING CENTRAL COAST WINES

2020 PROPRIETARY RED WINE CENTRAL COAST

GROWING SEASON & VINEYARD DETAILS

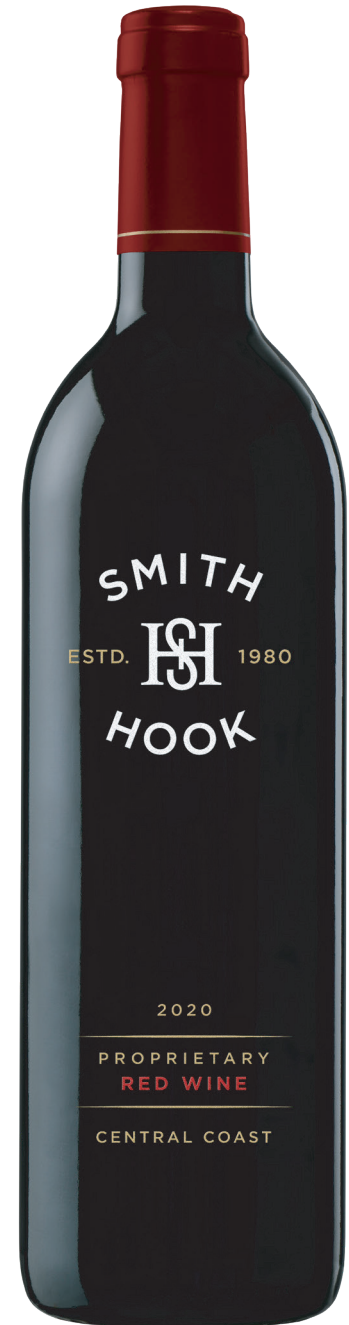
The 2020 growing season in the Central Coast started with below average rainfall, causing supplemental irrigation to be applied when the vines started to awaken. Mild temperatures during veraison were perfect for developing full canopies and aiding fruit set with consistently small berry size. The late summer season had no heat spikes and allowed for gradual sugar accumulation and excellent flavor development.

Merlot and Petite Sirah are sourced from the Arroyo Seco AVA, a temperate growing region that fosters great acidity and intense structure development. A portion of Petite Sirah and Cabernet Sauvignon in this blend comes from family vineyards of our partner growers in San Antonio Valley which produces grapes with thick dark skins that give beautiful deep color to the wine. The Cabernet Sauvignon from Paso Robles contributes vibrant black cherry flavors and a supple, plush mouthfeel. A small addition of Malbec from Santa Lucia Highlands lends graceful and lifted aromatics to the blend.

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, Santa Lucia Highlands	26.6-27.5°	Aged 20 months in 60% new French oak	5.9 g/L	3.8	14.8%	10,000 cases