

This medium plum colored red Rhone blend is aromatic with white pepper spice and ripe with sweet cherry and plum notes while expressing nice vanilla oak with subtle earth notes. The palate is super concentrated and ripe with wild raspberry and up front bramble notes. The palate moves on to Montmorency and Rainer cherry flavors and then understated licorice and lightly spiced cherry pie flavors. It will drink well in its youth, but will cellar well through 2024. The grapes were grown in the Central Coast's now famous Paso Robles appellation which is mountainous and warm, yet close to the coast which moderates the temperatures. Paso Robles is well known for exceptional red wines, particularly Syrah and the other two Rhone varietals found in this blend: Grenache and Mourvedre. This is due to the low yields and amazing concentration which makes the resulting wines true to varietal character and distinct: Syrah provides the big fruit and concentrated base of the blend, the Mourvedre - the earth and leathery qualities, and the Grenache is all spice.



#### FOOD PAIRINGS ▼

This wine expresses ideal acidity and will pair well with many dishes. Try it with classic Cassoulet, slow roasted pork shoulder or braised short ribs. These main courses and others should be paired with rustic winter vegetables such as roasted parsnips, carrots and English peas; pan seared fingerling potatoes dusted with truffles (when available) and sea salt.

#### ANALYSIS ▼

Varietal Composition:...	56% Syrah, 24% Grenache, 20% Mourvedre
Appellation:.....	Paso Robles
Winemakers:.....	Chris Condos & Richard Bruno
Harvest Brix:.....	24.2 (average)
Alcohol:.....	14.0%
TA:.....	6.0g/L
RS:.....	Dry
pH:.....	3.69
Aging:.....	10% new French Oak 90% 2 year old French Oak
Production:.....	1,200 cases