

This medium plum colored Rhone red blend is complex and layered with spicy aromas and favors. Upon entry, this wine has dark, dry cherry notes and is backed with toasted, charred oak notes which transition seamlessly to a silky leather texture and then is wrapped by black cherry flavors. The wine finishes with spice rack flavors including cinnamon, clove and cardamum.

This is a unique blend yields a combination of flavors that is only possible with a blend. The Syrah is very juicy and supple with a silky texture; the Mourvedre is responsible for the earthy notes and then the wine finishes with spicy Grenache which seems to express black and/or white pepper notes.



FOOD PAIRINGS ▼

Aside from just sipping on its own, this wine is a perfect pairing with traditional Cassoulet and does well with lamb kebabs over wild and basmati rice or with tabouli and hummus. If none of these are available try a skirt steak grilled and served with a chimichurri sauce.

ANALYSIS ▼

Varietal Composition:...	55% Syrah, 24% Grenache, 21% Mourvedre
Appellation:.....	Paso Robles
Winemakers:.....	Richard Bruno & Chris Condos
Harvest Brix:.....	24.2 (average)
Alcohol:.....	14%
TA:.....	5.89g/L
RS:.....	Dry
pH:.....	3.77
Aging:.....	10% new French Oak 90% 2 year old French Oak
Production:.....	1,200 case produced

available in 750mL bottles and 5.16 Stainless Steel kegs