

Medium plum color with garnet hue. Intense crushed raspberry aromas fill the glass, backed by licorice and white pepper notes. The palate is juicy with ripe black cherry and the ample acidity suggests sour cherry as well. The spice also picks up on the finish and displays cinnamon, clove and white pepper followed by complex vanilla flavors from extensive French oak barrel aging. 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 pairs well with roasted chicken or Peking duck, short ribs with parsnip mashed potatoes or filet mignon encrusted with wild mushrooms and served with Israeli Couscous and organic pea shoots dusted with white pepper.

ANALYSIS ▼

Varietal Composition:... 51% Syrah, 32% Mourvedre,
17% Grenache
 Appellation:..... Paso Robles
 Winemakers:..... Richard Bruno & Chris Condos
 Harvest Brix:..... 24.2 (average)
 Alcohol:..... 14%
 TA:..... 5.4g/L
 RS:..... Dry
 pH:..... 3.85
 Aging:..... 10% new French Oak
 90% 2 year old French Oak
 Production:..... 1,600 case produced
 available in 750mL bottles and 19.5L Stainless Steel kegs