

2014 Cuvée de Robles

Paso Robles

Sensory Notes

The aroma of our 2014 Cuvée de Robles is reminiscent of fresh cherries with hints of black pepper and spice. This bold, full-bodied, Rhône-style blend delivers a mouthful of berry flavors with a lingering spicy finish. Enjoy with a wide range of food including hearty cheese, grilled meat and roasted lamb.

Vintage Notes

The 2014 vintage was another challenging season in Paso Robles. We began our spring with marginal moisture, the product of meager winter rains. This daunting start was followed by a warm early spring with average temperatures through April and May that gave us a reasonable start to the growing season. These moderate temperatures and seasonable conditions gave us excellent flowering and fruit set circumstances that resulted in a normal cluster count. From here our temperatures remained moderate until we experienced a short heat spike at the end of August and again longer sustained heat spell at the start of October before moderating to normal temperatures to finish the season. Overall we experienced a vigorous harvest season that presented perfect conditions for excellent ripening at a bracing rate resulting in amazing depth of color and wonderful flavor maturity.

The 2014 Cuvée de Robles brings together Grenache, Cinsaut (sin-SO), Syrah, and Petite Sirah. These varietals are grown in our own vineyards and have a natural affinity to our sunny decomposed granite hills. We also source fruit from premium local growers to craft the blend, demonstrating what can be achieved with an outstanding match of soil, climate, and variety.

Winemaker's Notes

Our 2014 Cuvée de Robles was produced from grapes picked at the optimal level of ripeness. Following harvest, the grapes were crushed to small fermenters and inoculated for fermentation with yeast strains known for enhancing the Rhône varietal flavors. Fermentation and maceration on the skins lasted 10 days and was aided by using traditional pump-over to maximize color and flavor liberation. After fermentation and maceration, the wine was drawn off and pressed to a blend of French and eastern European oak puncheons where it completed malolactic fermentation and matured. It received a final racking to stainless steel, where the blend was assembled and prepared for bottling.

Wine Facts

Blend: **43% Grenache**
20% Cinsaut
20% Syrah
17% Petite Sirah

Total acidity: 6.00 g/L
pH: 3.60
Alcohol: 14.5%
Bottled: May 2015

