



The 2003 vintage marked the second year of drought on the Central coast. Depleted soils had a marked impact on vine vigor with many vines unable to fill the trellis. The result was smaller clusters and berries than the 2002 vintage and a higher level of concentration.

Hand harvested then destemmed, but not crushed. Five days cold soak prior to fermentation in 1.5 ton closed top fermenters. Fermentation allowed to begin with native yeast then inoculated with cultured Rhone yeasts. Inspired by the old world technique of co-fermentation in the presence of oak this wine was fermented with toasted oak in the fermenter.

A blend from select Central Coast vineyards: French Camp Vineyard-Paso Robles; Domaine at Moss Ridge-Paso Robles, Cargasacchi-Jalama Vineyard-Santa Barbara. Primarily a blend of warmer east side Paso and cooler west side Paso fruit from the Templeton Gap area this wine includes a 21% fraction of Grenache from the French Camp Vineyard as well as a small fraction of Cargasacchi-Jalama Vineyard Syrah.

Very complex, with surprising red fruit, toast and clove on the nose. On the palate red currant and cherry is followed by strawberry jam, vanilla and licorice. The high acid is well suited for red meat dishes and rich sauces. The wine has firm tannins and a very long finish and will compliment rather than overpower food.

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