



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 open top fermenters. Fermentation allowed to begin with native yeast then inoculated with cultured Rhone yeast. wine was co-fermented with a 5% fraction of Viognier from Van Eno Vineyards in Santa Barbara.

A blend of select Central Coast vineyards: Domaine at Moss Ridge-Paso Robles, Cargasacchi-Jalama Vineyard-Santa Barbara, Van Eno Vineyards-Santa Barbara.

This wine has a dense crimson-violet core with high clarity despite the dark hue. The nose shows plum and dark fruit combining with toast and pepper. On the palate the wine is structured with a velvety mouthfeel and combination of both dark and red fruits including blackberry and red currant. The long finish is ripe and soft, with cedar, leather and firm tannins. The higher acidity and tannin create a structure and texture which compliments food. This wine is designed for red meats and rich sauces.

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