



WINEMAKING

The growing season proceeded without many problems for the growers. The rains in the winter and early spring were plentiful although a dry growing season resulted as the average rain fall fell below the year's average. Bud break and set benefited from moderate temperatures without any long heat spikes. The cool afternoon breezes and early morning fog allowed the grapes to mature evenly, brimming with well developed fruit flavors and bright acidity. The sustainably farmed grapes came from two vineyard blocks of the San Lucas vineyard. The fruit was picked in the early morning hours and immediately transported to the crush pad for triage and de-stemming. The lots underwent two days of cold soak and gentle pump overs to extract flavor and color. Following inoculation and during the fermentation, the wine was pumped over every other day for 10 days. The wine remained on the skin for 15 days before pressed off and transferred into French oak barrels where it remained for another 5 months with one racking after 2 months.

COLOR

Garnet red.

AROMA

Intense aromas of dark fruit, dried herbs, vanilla and spice.

PALATE

Rich and mouth-filling with flavors of dark cherries, blackberries, dark plums, spice, vanilla, integrated with round tannins and a long lingering finish.

Blend: 98% Merlot and 2% Cabernet Sauvignon
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 3.5 g/L
Acidity: 6.5 meq/L
pH: 3.46





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The growing season began blessed with winter and spring rains, followed with average temperatures and no measurable heat spikes to negatively affect the vintage. The sustainably farmed fruit came from vineyards in San Lucas, Arroyo Seco and Hames Valley in the southern part of Monterey County. This region benefits from warm days and cool nights with large temperature swings producing ample acidity. The fruit was picked in the early morning hours, field sorted and trucked to the nearby crush pad. The clusters were triaged and de-stemmed before being transferred into stainless tanks. Some lots were cold soaked to extract flavor and color with two pump overs a day. Once the inoculation was started, pump overs were reduced to one per day for up to 10 days. After fermentation, the wine remained on the skins for another 15-18 days before being pressed off and transferred into French oak barrels. It remained in the barrels for 6-7 months with two rankings prior to assembling the final blends from different lots of Bordeaux varietal reds.

COLOR

Deep garnet red.

AROMA

Aromas of black cherry, blackberry, black plums, cassis, dark chocolate and oak spice.

PALATE

Harmonious flavors of black fruit, cacao and vanilla bean, with integrated medium tannins and a lingering finish of ripe fruit and exotic spices.

Blend: 81% Cabernet Sauvignon, 12% Merlot and 7% Petite Sirah
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 2.9 g/L
Acidity: 15.6 meq/L
pH: 3.62





WINEMAKING

The plentiful rains of winter and early spring gave way to a drier than average growing season. Bud break and set benefited from moderate temperatures without any long heat spikes. The cool afternoon breezes and early morning fog allowed the grapes to mature evenly, brimming with well developed fruit flavors and bright acidity. The sustainably farmed grapes came from two vineyard blocks of the San Lucas vineyard. The fruit was picked in the early morning hours and immediately transported to the crush pad for triage and de-stemming. The lots underwent two days of cold soak and gentle pump overs to extract flavor and color. Following inoculation and during the fermentation, the wine was pumped over every other day for 10 days. The wine remained on the skin for 15 days before being pressed off and transferred into French oak barrels, where it remained for another 5 months with one racking after 2 months.

COLOR

Pale to golden straw.

AROMA

Hints of tropical fruit, vanilla and toastiness.

PALATE

Rich and round on the palate, complemented with good acidity. Notes of ripe pineapple, lemon curd, citrus and vanilla bean are gently layered for a crisp and pleasant finish.

Blend: 100% Chardonnay
Appellation: Monterey County
Alcohol: 12.5%
Residual Sugar: 6.2 g/L
Acidity: 5.5 meq/L
pH: 3.41

