



WINEMAKING -

100% STAINLESS STEEL FERMENTATION WITH TWICE DAILY PUNCH-DOWNS

AGING -

18 Months: 7% New French Oak, 22% New American Oak, 7% New Eastern European Oak

TASTING NOTES -

AROMA — AROMATIC NOTES OF RAINIER CHERRY, BLUBERRIES, FARMSTAND PLUMS

PALATE – WHITE CHOCOLATE AND HAZELNUT, HINTS OF CRÈME DE COCOA

FINISH – LONG FINISH, TOASTY OAK COMPONENT, CHERRY AND PLUM REMAIN ON TONGUE.

BOTTLING NOTES -

BLEND - 99% MERLOT, 1% CABERNET SAUVIGNON
APPELLATION - PASO ROBLES
CASES PRODUCED — 848 12x750ML
ALCOHOL — 14.1%
RS - 0.18%
MALIC ACID G/L — 0.01
TA G/L — 5.40
PH - 3.66