



Paso Robles, CA

2008 “el Maestro” Central Coast Grenache Blend

This is a blend of 80% Grenache from two different sites and terroir's. The Santa Barbara Highlands Vineyard in eastern Santa Barbara County and the Cedar Lane Vineyard in Monterey County. To fill in the gaps we blended in 10% Mourvèdre and 10% Syrah. This wine is zesty and vibrant in the glass as it boasts notes of boysenberry, kirsch, and of all things, a hint of passion fruit! On the palate, the distinct black fruit flavors meld nicely with notes of spice box, strawberry and cherry.

Alcohol: 15.5%

\$30 per bottle

Cases Produced: 122

Harvest Information

Santa Barbara Highlands Grenache was hand picked early morning of October 30, 2008

26.7 Brix – 3.97 pH - .35 g/mL TA

Cedar Lane Vineyard Grenache was hand picked early morning of October 31, 2008

28 Brix – 3.78 pH - .46 g/mL TA

Mourvèdre was hand picked early morning of November 5, 2008

27.4 Brix – 4.17 pH - .30 g/mL TA

Winemaking Information

Grapes were hand-sorted to remove MOG or damaged grapes.

The Cedar Lane Vineyard Grenache was fermented with 50% whole cluster. The Santa Barbara Highlands Grenache and the Mourvèdre had 100% of the clusters added to the fermenters for added structure and complexity. The Syrah was fermented with 25% whole cluster.

Three to four day cold soaks. Fermentations were completed with native yeasts and pressed after 12 days total.

Cooperage is entirely French oak, with no new barrels used.

SO₂ was added after completion of both primary and secondary fermentations in March 2009.

Racked once off of the lees immediately preceding bottling.

Bottled unfinned and unfiltered on February 20, 2010.

www.hugcellars.com

805-226-8022