



Paso Robles, CA

## **2008 “el Papé” Central Coast Châteauneuf-du-Pape Style Blend**

A blend of 70% Grenache, 25% Mourvèdre and 5% Syrah. This is our version of a traditional Châteauneuf-du-Pape style wine. This wine enters gracefully with layered, ripe fruits that transitions into a soft silky texture that is seamless, complex and satisfying. Decanting for an hour or so is suggested, after which time, black and white truffles, kirsch, dark chocolate, orange citrus, saddle leather and ripe plums emerge in the glass. This wine continues to evolve and show different flavors through out the course of a meal, so relax and take your time with this one.

Alcohol: 15.5%

\$28 per bottle

Cases Produced: 176

### **Harvest Information**

Grenache was hand picked early morning of October 30, 2008

26.7 Brix – 3.97 pH - .35 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, both clusters and individual berries, to remove MOG or damaged grapes.

On both the Grenache and the Mourvèdre, 100% of the clusters were added to the fermentation bins 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 11 days total.

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

SO<sub>2</sub> 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.

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