

Slope and Intercept

2014 Paso Robles Red

61% Petit Verdot / 39% Souzao

Vineyards: Both the Petit Verdot and the Souzao are from the Cira Vineyard on the east side of Paso Robles

Alcohol: 14.4%

Cases Produced: 100

Vintage: 2014 was the third in a series of drought-like vintages for Paso Robles. Extremely low levels of rainfall and very mild winter temperatures produced a low-yielding early-ripening crop. Small berries produced concentrated tannins, acids, flavors and color. A challenging season for the vines, yet an excellent one for wine quality.

Production: Both of these varieties are late ripening, which allowed them to hang in the vineyard and be harvested on the same day. In that way, they were fermented together in 1-ton open top tanks. The destemmed whole berries were pumped over for the initial 3 days of ferment until the yeast population had maximized. At this point, a daily routine of 3 punch downs was maintained until the free run juice was dry. The berries were then pressed and all wine combined into once-used French puncheons after 12 hours of settling. The wine was aged an additional 18 months without racking.

Ageing: The inherent massive tannins, vibrant acidity and deep dark fruit character of these wines beg for ageing. This bottle should soften and develop complexity beautifully for 10 - 14 years.

Comments: This wine, made in Paso Robles in 2014, happens to be an exact match for a dinner a dear friend served us in Northern California over 5 years ago: braised brisket with pomegranate juice, chestnuts and turnips; pumpkin and saffron jasmine rice pilaf; tabbouleh with apples, walnuts and pomegranates; a simple green salad. Create your own version of this meal and open a bottle of our 2014 Paso Robles Red. Let your experiences of the two meals--real and imaginary--mingle as you feast.

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