
Vineyard:	100% Blind Faith Vineyard
Harvest:	September 28, 2016, Harvested by hand
Fermentation:	100% de-stemmed into a 4.5-ton open top refrigerated tank. Indigenous yeast and naturally occurring malolactic bacteria
Oak:	Aged in 25% new French oak barrels, 75% one to three-year-old French oak barrels
Alcohol:	14.5%
pH:	3.65
Titrateable Acidity:	5.93 g/L
Bottling:	48 Cases, April 9, 2018
Suggested Retail:	\$40

The countryside around Blind Faith Vineyard looks a lot like Tuscany, rolling hills, lots of vineyards and the climate is similar, Mediterranean with warm summer days and cool evenings. This site is 23 miles inland from the Pacific Ocean, 700 feet above sea level and consists of well drained, fine sandy loam soils.

Overall, the 2016 was a warm year. Every month except May was warmer than average, even with a cool stretch that lasted nearly a month between mid-August and early September. Anticipated El Niño rainfall was less than hoped for (eight inches) in Paso Robles, but still greater than the prior four vintages of drought and appears to have had a positive effect on yields and quality. Yield projections for 2016 were slightly below long-term averages. The long heat spikes we sometimes experience did not materialize, so the grapes moved through maturation beautifully and were in great condition at harvest.

Classic Burgundian methods of winemaking were used in making this wine; open top stainless steel fermenters, punch downs by hand, indigenous yeast and bacteria, pressed with a modern stainless steel basket press, aged in French oak barrels and put into bottle without filtration.



Beautiful dense vivid ruby color with purple hues. Boysenberry, blueberry, black pepper and brown baking spices on the nose. A rich and robust wine, with bright berry and floral aromas reminiscent of violets, generous and refined tannins and a long luscious finish.
