

2017

PETITE SIRAH, BLIND FAITH VINEYARD

PASO ROBLES

71 Cases | Bottled on March 20, 2019

Suggested Retail: \$40

VINEYARD

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.

VINTAGE

The 2017 growing season started with above average winter rainfall followed by a cool damp spring, warm summer days, and a heat spike at the end of August. Temperatures cooled in September which allowed grapes to ripen gradually. The wines show good intensity with fine polymerized tannins from long hand time.

WINEMAKING

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.

Vineyard:

Blind Faith Vineyard

Paso Robles

Harvest:

Harvest by hand on October 4, 2017

Fermentation:

100% De-stemmed into a 4.5-ton open top refrigerated tank. Indigenous yeast and naturally occurring malolactic bacteria.

Aging:

Aged in 20% new French oak, 80% neutral French oak barrels
Non-fined and lightly-filtered

Alcohol:

pH:

T.A.:

14.6%

3.80

5.18g/L



TASTING NOTES

This wine is brilliant and a dark ruby purple in color. Youthful in texture and taste, notes of dark cherry, blackberry, walnut, dark chocolate and black pepper. The oak barrel aging presents itself with a slight aroma of freshly sawn mahogany. Medium fine tannins that will soften with age. Drink now through 2026.