

2018

PETITE SIRAH, BLIND FAITH VINEYARD

PASO ROBLES

63 Cases | Bottled on March 9, 2020

Suggested Retail: \$42

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

For San Miguel, 2018 was a slightly warmer growing season when compared to historical averages. Lower than normal rainfall over the winter resulted in a slightly later bud break, and cool weather during flowering extended the bloom period. However, there was warm weather July 6th through August 18th with 100 degree plus temperatures. Once the heat wave subsided, the weather pattern returned to normal leading up to harvest, which began anywhere from one to three weeks later than usual. The weather during September and October was beautiful with mild temperatures. We had the luxury to harvest at a rather slow, steady pace.

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, and aged in French oak barrels.

Vineyard:

Blind Faith Vineyard

Paso Robles

Harvest:

Harvest by hand on October 13, 2018

Fermentation:

100% De-stemmed into a 4.5-ton open top refrigerated tank.

Cultured yeast and naturally occurring malolactic bacteria.

Aging:

Aged in 100% neutral French oak barrels

Non-fined and lightly-filtered

Alcohol:

pH:

T.A.:

14.4%

3.56

5.85g/L



TASTING NOTES

Deep, dense ruby color, brilliant clarity. Nose of mulberry, clove, cocoa powder and violets. This is a robust wine with moderate fine tannins, dark red fruit flavors and a rich pleasing finish.