

2019

PETITE SIRAH, BLIND FAITH VINEYARD

PASO ROBLES

45 Cases | Bottled on April 12, 2021
Suggested Retail: \$44

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, 2019 benefited from good winter and spring rains which filled the soil profile. Bud break was two weeks later than average. The summer weather was generally cool, and the grapes ripened slowly and evenly with no heat spikes. Harvest began two to three weeks later than average providing longer hang time for the grapes to ripen. Longer hang time allows the grapes to develop rich deep color and more complex flavors.

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 with light filtration.

Vineyard:

Blind Faith Vineyard, Paso Robles

Harvest:

Harvested by hand on October 16, 2019

Fermentation:

100% De-stemmed into a 2.5-ton open top refrigerated tank. Cultured yeast and naturally occurring malolactic bacteria. Non-fined and lightly filtered.

Aging:

Aged in neutral French oak barrels.

Alcohol:	pH:	T.A.:
14.1%	3.63	5.20



TASTING NOTES

Very densely colored, inky black-purple in color. Enticing aromas of dark plums, blackberries, violets, dark chocolate, cardamom, and burnt orange peel spice. Sophisticated hints of menthol and petrichor. Tannins are elegant and fine, contributing to a rich mid-palate and complex, lingering finish.