

2020

PETITE SIRAH, BLIND FAITH VINEYARD

PASO ROBLES

51 Cases | Bottled on March 29, 2022
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

2020 will be remembered for its COVID-19 pandemic, but the wines turned out to be of excellent quality. For Paso Robles in 2020 budbreak came a little on the late side due to late-season rainfall. Zero frost issues hampered the beginning of bud break which was followed by a temperate May and June. July proved to be cooler than average, which helped flowering happen under good conditions and strengthen vine health. Conditions changed decidedly in August and September, which were more than 20-percent warmer than average. Two separate weeks of record heat, one in mid-August and one in early September, also featured the atmospheric smoke, which delayed ripening on some ranches.

WINEMAKING

Classic Burgundian methods of winemaking were used in making this wine; open top stainless steel fermenters, punch downs by hand, cultured yeast and naturally occurring bacteria, pressed with a modern stainless steel basket press, aged in French oak barrels and put into bottle with a gentle filtration.

Vineyard:

Blind Faith Vineyard
Paso Robles

Harvest:

Harvest by hand on October 12, 2020

Fermentation:

100% De-stemmed into a 4-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.:
14.3%	3.74	5.30g/L



TASTING NOTES

This is a dense, dark purple ruby wine. Aromas of dark blue berries, mulberry, plum and blackberry, and an enticing spiciness reminiscent of Worcestershire sauce. The palate is abundant with yummy tannins and is quite voluptuous. Pleasing flavors of cocoa, dark fruits and molasses on the finish.