

**93**  
POINTS

BEST OF CLASS  
DOUBLE GOLD



# SMASHBERRY

**90**  
POINTS

THE  
tasting panel  
MAGAZINE

## RED WINE

**VINTAGE:** 2017

**BLEND:** 40% Merlot  
30% Cabernet Sauvignon  
20% Syrah  
5% Cabernet Franc  
5% Grenache

**APPELLATION:** Paso Robles

**ALCOHOL:** 13.6%

**pH:** 3.61

**TA:** 7.1 g/L

### WINEMAKER NOTES

A wine that can stand on its own and also complement any meal. Aromas of dark red fruit, chocolate and brambleberries are followed by flavors of blackberries, mocha and dark chocolate.

### PRODUCTION METHOD

The grapes were harvested at night and arrived cold to winery to maximize flavor and aromatic compounds. The grapes were then destemmed and gently moved to tank, where they cold soaked for anthocyanin extraction and fermented naturally. Once the sugar content reached the dry level, the grapes were gently pressed into vessels. Native malolactic fermentation was allowed to progress and then 25% of the wine was aged on French and American Oak for nine months.

