

# CALCAREOUS

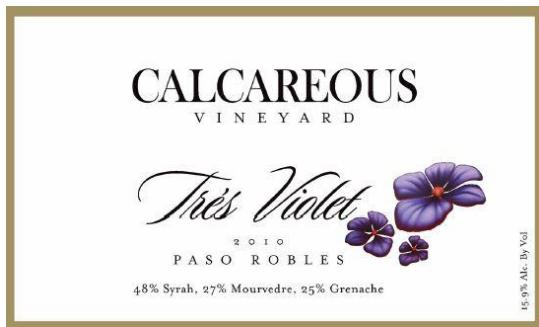
VINEYARD



## *TRÉS VIOLET*

2010

Calcareous Vineyard – Paso Robles



### Comments

The opaque purples and reds hues indicate a full bodied Rhone blend. Heavy Syrah aromas of plum and smoky licorice dominate the nose. On the palate, the wine shows a more nuanced balance of lively Grenache raspberry, gamey Mourvedre leather and black berry jam from the Syrah. The exquisite toast of the Meyrieux cooperage combines with ripe skin tannins to create the classically long, rich finish that is the trademark of the Calcareous Trés Violet blend.

### Vineyards

The 2010 Trés Violet comes completely from the Calcareous Vineyard. Planted in 2002, this vintage is a wonderful example of what this site is capable of. The name Calcareous comes from the geological term for calcium carbonate soils, whose presence here can not be overstated. With soil pH readings above 9 and planted on southwest facing slopes grading near 50%, this site is extremely harsh and naturally supplies yields of less than 2 tons to the acre. These factors combine to produce fruit of uncommon density, fruit, and structure elements.

### Winemaking Notes

After the drought and heat of 2008-09, the 2010 was a vintage noted for balance. Mild conditions and ample soil moisture allowed for a long, even ripening season. The Syrah and Grenache were picked

<b>Blend:</b>	48% Syrah 27% Mourvedre 25% Grenache
<b>Harvested:</b>	Syrah : September 11 Grenache: September 11 Mourvedre: October 23
<b>Avg. Brix:</b>	26.7
<b>Alcohol:</b>	15.9%
<b>Cooperage:</b>	20% D' Aquatine Puncheon, 30% Meyrieux Barrels, 50% Neutral Barrels
<b>Maturation:</b>	28 Months
<b>Production:</b>	805 Cases

the same day thus allowing for a rare co-fermentation of our Estate fruit. After being fully destemmed with the skin left intact, the fruit was cold soaked in anaerobic conditions for 3 days. It was then fermented in 5 ton open top tanks. Each tank received 2 daily punch downs, and a pump over every other day to maximize extraction and maintain a moderate temperature. This ferment spent a total of 24 days on skins. The Mourvedre is the last ripener in the vineyard and was fermented in 2 ton tanks, 30% whole cluster. After 15 days, the clusters were broken up by hand to release sugars into the ferments and the stems removed. It then spent another 10 days on skins to complete primary fermentation. The lot was pressed gently and all fractions blended together and rough racked to barrel to minimize loss of lees. After completion of malo-lactic fermentation, the final blend was put together and allowed to age

as a single wine for an additional 22 months with no racking.