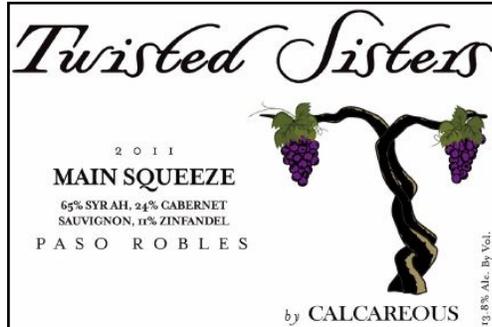


Twisted Sisters



Variety: *Main Squeeze*
(69% Syrah, 12% Zin, 19% Cab)

Vintage: 2011

Appellation: Paso Robles

Cases Produced: 1920

Tasting Notes

The three varietals combine to create an extremely dark purple wine with a nose filled with plum, black cherry and pepper. The brighter Zinfandel fruit fills the upfront flavor while the ample blackberry, cocoa and earth of the Syrah and Cabernet take over the mid palate. The young chalky tannins of the finish indicate a wine of more sophistication and age worthiness than the name would lead you to believe.

Growing Season

2011 was a challenging season, but one that is perfect for blended wines like the Main Squeeze. The cool wet season led to some problems with balanced ripening with single varietal wines. With the ability to use the different attributes from the 3 varietals present, blended wines have the ability to shine in years like this that tend to produce wines with noticeable holes.

Vineyards

The Main Squeeze combines fruit from three vineyards. The Cabernet comes from the McCall Vineyard planted in 1983. The Zinfandel is from Kate's Vineyard on Kiler Canyon Road which neighbors the Glenrose Vineyard. The Syrah comes from the Sea Shell Vineyard on the banks of Heur Heuro river.

Winemakers' Notes

The Main Squeeze is a bringing together of our three most highly planted varietals and a great example of how the Paso Robles area can produce wonderful examples of such different fruit. The wines were fermented in 2.5 ton open top tanks and pressed after 25 days on skin. Upon completion of malo-lactic fermentation, the wines were racked together into a single blend, and aged in 85% neutral French and American oak for 18 months.

Technical Notes

Alcohol: 13.8%

Brix: 24.9

pH: 3.51

TA: 6.73g/L