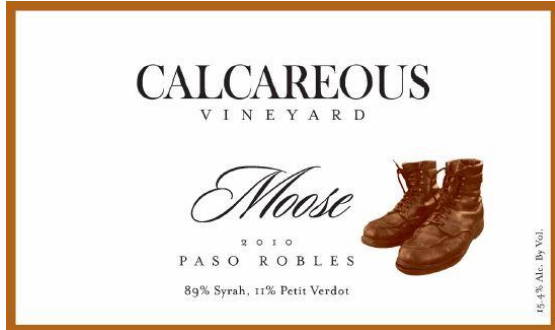# CALCAREOUS
V I N E Y A R D

Moose
2010
Calcareous Vineyard, Denner Vineyard – Paso Robles

Comments

The opaque purple color indicates a full body, fully extracted wine. Dark fruit density and richness fill both the nose and palate. The mid-palate shows pumpkin pie spice and classic Paso Robles Syrah meatiness. The Petit Verdot adds tannic backbone and structure to help frame the richness of the Syrah, also adding a lengthy yet clean finish.

Vineyards

The 2010 Moose is a showcase for the Syrah from our Estate vineyard. In this case it is the 2.65 acre block 8 Estrella clone syrah planted in 2002. This block is the steepest section of our estate, thus the limestone is exposed with almost no top soil. The resulting fruit is an extreme example of what farming on high pH (9.2) soils produces. We blended the Estate Syrah with Petit Verdot from the nearby Denner Vineyard, which produces perhaps the finest example of the varietal on the Central Coast.

Winemaker Notes

Blend	89% Syrah, 11% Petit Verdot
Harvest	October 4, October 29
pH	3.65
Alcohol	15.4%
Cooperage	25% French Meyrieux puncheons, 30% American and French 228L, 45% Once used 228L
Aging	28 Months
Production	805 Cases

The Syrah for the 2010 Moose, 80% de-stemmed and 20% whole-cluster, was fermented in 4 ton open top stainless tanks. The tank was cold soaked for 3 days before onset of primary fermentation. A routine of 3 daily punch downs combined with a 3 hour *delestage* every other day followed, for a total of 29 days on skins. The fruit was gently pressed and 25% racked into a new French Puncheons . Another 30% was racked into new Meyrieux French and Demptos American 228 L barrels all with medium toasting. The remaining 45% went into once used French and Hungarian cooperage. Upon completion of secondary fermentation, the wine was racked and combined with the Petit Verdot. The Petit Verdot was fermented in 1.5 ton open top tanks with a combination of punch downs and *delestage*. The finalized blend was returned to barrel and aged for a total of 28 months before bottling.