

CALCAREOUS VINEYARD



TRÉS VIOLET 2012

Calcareous Vineyard – Paso Robles



Comments

Dark and potent in appearance, this wine supplies a rich bouquet of black berry, mocha and leather. Offering a mix of dark fruit, graphite, and tobacco upfront that combines with earthy tannins that gains depth and magnitude. The immense nature of the wine coalesces with subtle french oak from the puncheon aging producing an extremely complex finish.

Vineyards

The 2012 Trés Violet comes completely from the Calcareous Vineyard. The name Calcareous comes from the geological term for calcium carbonate soils, whose presence here cannot 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 structural elements.

Winemaking Notes

The Syrah and Grenache undergo similar treatments in the cellar. 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 2.5 ton open top tanks. Each tank received 2 daily punch downs, and a *delestage* every 3rd 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.

Blend:	45% Mourvedre 37% Grenache 18% Syrah
Harvest:	Syrah : September 27 Grenache: October 20 Mourvedre: November 7
Avg. Brix:	26.7
pH:	3.61
Cooperage:	20% D' Aquatine Puncheon, 30% Meyrieux Barrels, 50% Neutral Barrels
Aging:	25 Months
Production:	840 Cases