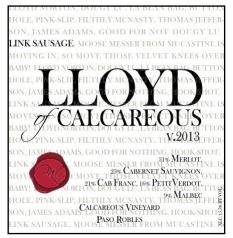




Lloyd of Calcareous 2013 – Link Sausage Calcareous Vineyard – Paso Robles

## **Tasting Notes**



Beautifuly deep dark reds and purples indicate the massive nature of our Estate Bordeaux blend. The warm dry vintage is expressed by ripe aromas of figs, plums, and heavy florals filling the nose. Bright acids and fall spice from Cab Franc and Merlot combine with dark fruits from fully ripe Petit Verdot to build a simply colossal wine. Huge tannins from extended maceration fill the midpalate before the wine turns more savory and elegant. Perfectly integrated French Oak accentuates our signature chalky mineral finishing notes, marking this wine as one of the truest expressions of our terroir.

## Vineyards

The Lloyd of Calcareous showcases fruit from our Estate Bordeaux Varietals. This cuvee of each vintage, is the first to be put together, as the best lots from each of our blocks is blended together to form this signature wine. It is our goal for this wine to be the prime example of the quality of fruit

Blend	31% Merlot, 21% Cab Franc , 23% Cab Sauvignon 9% Malbec, 16% Petit Verdot
Harvest	September 4 - October 16
Avg Brix	26.4
pН	3.58
Cooperage	50% French Cavin, Orion and Atlier, 50% Neutral French
Aging	30 Months
Production	840 Cases

produced by our home estate.

## Winemaking Notes

Each of these varietals ripen at a different time in the vineyard, thus each is handled separately during harvest, with blending taking place after completion of primary fermentation. This form of treatment also allows for a full sensory evaluation of the young wines before they are deemed acceptable for inclusion in the Lloyd blend. The berries are all destemmed and fermented whole without cracking, which forces each maceration to be long lasting, as it takes time for the skins to break down and release the juice within the berry. Bordeaux varietals demand an oxygen rich environment for fermentation, thus each

lot was open top fermented with twice daily punch-downs and delastage performed as necessary to fully realize extraction. After pressing, free-run and press fractions were evaluated for proper balance and were then combined to form a final blend for aging.