# Twisted Paso

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CABERNET SAUVIGNON
PASO ROBLES

Variety: Cabernet Sauvignon

Vintage: 2013

Appellation: Paso Robles
Production: 1920 cases

## **Tasting Notes**

Aromas of cocoa and minerals are the tell tale signs of fruit from the Calcareous Vineyard. The upfront fruit is full and round, while the tannins in the midpalate are dense and full of red fruit like pomegranate and cranberry. Darker flavors like plum and cherry and a hint of toasted oak are more prominent in the lingering finish. This is a full bodied Cabernet that should be paired with a well marbled Rib-eye or Porterhouse steak for a perfect balance.

## **Growing Season**

2013 was a great vintage for producing rich round wines. A long and not too hot ripening season allowed for long hang times to soften tannins and supply ample fruit character. Vintages such as this bring out the best in Cabernet Sauvignon with its near ideal balance of acid, tannin and fruit.

### **Vineyards**

In 2010 we started to contract Cabernet from the Sea Shell Vineyard and Javadi Vineyard to be the basis of our Twisted Paso Cab. These two vineyards have drastically different soils and topography, allowing us to produce a wine that truly represents the multiple facets of Paso Robles.

#### Winemaker Notes

These grapes were hand harvested between October 2<sup>nd</sup> and 15<sup>th</sup> 2013. They were destemmed and hand sorted into 2.5 ton fermenters. After 5 days of soaking at 40 degrees, the must was warmed and fermented with yeast D80. We use a routine of three punch downs a day with the occasional pump over to give the hard working yeast some oxygen to finish their job. Upon completion of primary fermentation, the ferments are pressed out and barrel aged in a mix of French and American Oak, 30% of which is new.

**Technical Notes** 

Alcohol: 14.1% Brix: 25.3 pH: 3.71 TA: 5.19