

# CALCAREOUS

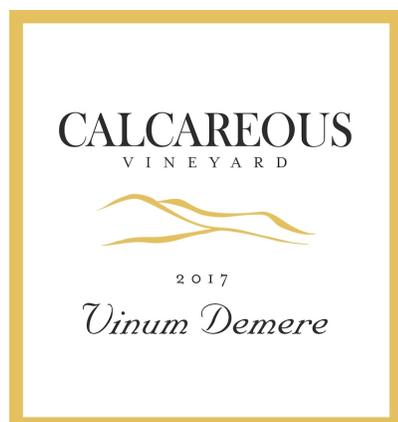
VINEYARD



## Vinum Demere

2017

### Calcareous Vineyard – Paso Robles



Vinum Demere, latin for "taking of the grapes" is the root of our word for vintage. The vintage of a wine represents all the aspects of a wine's life that lead to its uniqueness. Each year, shifting environmental factors allow different sections of our Calcareous Vineyard to excel. This wine is an embracing of this variability, and is meant to represent the absolute best we achieved for each given vintage.

#### Vineyards and Vintage

For our inaugural release of Vinum Demere, we blended Cabernet Sauvignon from our Estate's Block 7 plantings with Syrah from Block 8. These neighboring sections grow from the steepest part of our vineyard and share a profile of thin topsoils with exposed limestone. They tend to produce the most overt expression of Calcareous soil on

wine grapes. The 2017 vintage was a study in contrasts. A mild, wet spring and early summer was coupled with end of season heat. This combination led to healthy vines that could thrive in the intense conditions during harvest and produce immensely concentrated wines without any hint of overripeness.

#### Winemaking Notes

The fruit was handpicked, and cluster sorted in the winery before de-stemming. The whole berries

Blend	64% Block 7 Cabernet Sauvignon, 36% Block 8 Syrah
Harvest	September 9-27
Avg Brix	26.2
pH	3.54
TA	6.4 g/L
Cooperage	66% New French Orion, 33% New French Gamba
Aging	30 Months
Production	88 Cases

were moved uncrushed into 4-ton open concrete fermenters. The tanks were pumped over 2 times daily for the first 7 days to create an oxygen rich environment for the yeast. Once ferment was 70% complete, the routine was changed to twice daily punch downs to keep the cap wet and prolong the fermentation to allow extended maceration. The Cabernet spent 16 days on skins and the Syrah 14 days. After pressing, the wine were racked to barrel for aging. Upon tasting at 18 months, 3 barrels were found to be exceptional and were set aside for an additional 12 months. The barrels were racked together to form the final blend and bottled with no fining or filtering.

#### Tasting

Dark currant and cocoa are balanced in the nose by brighter blueberry and Bing cherry. Upfront, rich layers of blackberry, cream and minerality build toward a massive mid palate. Toasted French oak fills the finish with hints of cedar and pencil shavings creating a beautiful lingering finish. For a "Show Pony" bottle, this Vinum Demere showcases our Estate's ability to produce intensely structured and flavored wines that still contain nuance and subtlety, allow it to shine as a perfect pairing for celebratory meals.