

CALCAREOUS

V I N E Y A R D



Moose

2018

Calcareous Vineyard



Moose is dedicated to the alter ego of our founder, Lloyd “Moose” Messer. It was conceived to be the most profound expression of our Estate Syrah. By blending in Petit Verdot, we add color, weight, and structure to an already substantial wine to create a singular wine, Moose.

Vineyards and Vintage

The 2018 Moose is a showcase for the Syrah from our 2.65-acre block 8 clone 99 Syrah planted in 2002. This block is planted on an extremely steep section of our estate; thus, the limestone is exposed with almost no top soil. The resulting fruit is a prime example of what farming on high pH (9.2) soils can produce. We blended in Petit Verdot from the neighboring Glenrose, containing similar soil structure. 2018 was a literal dream vintage, with environmental factors all perfectly cooperating to produce ideal growing conditions. As a rule, wines from this vintage are the ideal representation of our terroir.

Blend	78% Syrah, 22% Petit Verdot
Harvest	September 14th, October 19th
Avg. Brix	27.7
pH	3.41
Cooperage	50% Marc Grenier Oak Tankc, 20% Gamba and Fouially Barrels, 30% Neutral Barrels
Aging	18 Months
Productio	845 Cases

Winemaker Notes

The Syrah for this vintage was de-stemmed and fermented in 3.5 ton open top concrete tanks. Twice daily pump overs were performed until 70% completion of fermentation. We then, changed to gentle punch downs to ease extraction of flavors for a total of 19 days on skins. The tanks were pressed and 50% racked into a new

French Oak tank, 20% into Gamba and Fouially barrels. The remaining 30% was aged in neutral French barrels. Aged for 18 months with no racking until being pumped out for bottling.

Tasting

Appears deep violet in color while ripe blueberry fruit, cedar fills the nose. Upfront richness and powerful black cherry and cacao is balanced by mid-palate acidity all combining blackberry jam and sage with textbook meaty West Paso Robles Syrah. A perfectly balanced finish allows this robust wine to pair beautifully with braised short ribs, pulled pork BBQ, or grilled lamb chops.

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