

# Aaron

## 2019 TRESPASSER

### Paso Robles

54% Petite Sirah, 28% Mourvedre, 18% Syrah

#### About the Wine

Trespasser is always focused on our cooler Petite Sirah vineyards, grown on deeper shale and clay loam soils. These vineyards present more spicy, savory notes, along with a softer acid profile and chunkier tannins. We then blend these with the more meaty and savory profiles of Mourvedre and Syrah, which we ferment with a high degree of whole clusters.

#### Winemaking Notes

Each of the vineyard lots were hand picked and hand sorted prior to processing into small open top fermentors. The Mourvedre was fermented 50% whole cluster. The fruit was cold-soaked at 48F for 4-6 days, until a spontaneous native fermentation began. Delastage was performed for the first 7 days, followed by hand punchdowns for a total of 28-35 days of skin contact. Lots were pressed directly to 300L and 400L French oak puncheons, 45% new for 22 months of elevage without racking. The wine was bottled unfined and unfiltered.

#### Tasting Notes

Dense and savory up front, Trespasser features white pepper, grilled meat, rose petal, and tea tree notes, along with loads of black fruit. A soft, full entry opens to a texturally rich that shows notes of macerated black cherry, new leather, allspice, peppered meat, and bay leaf, along with toasty oak and dusty tannins. Hints of whole cluster fermentation can be felt in the faintly stemmy spice component and the firm, youthful tannins.

#### Technical Data

VINEYARDS: Adelaida Vineyard, Maison Mason Vineyard, Dusi Vineyard, Kimsey Vineyard, Portico Hills Vineyard

ELEVAGE: 22 months in 45% new French oak puncheons

ALCOHOL: 15.4%

PRODUCTION: 245 cases

