

Aaron

2021 SAND & STONE

44% Grenache, 25% Petite Sirah, 20% Syrah, 11% Graciano

PASO ROBLES

ABOUT THE WINE

Sand & Stone is always our most vibrant cuvee due to the large proportion of Grenache. Grenache is one of our favorite varietals to work with as it absolutely thrives in the limestone soils of westside Paso Robles. Grenache's juiciness and fleshy structure interplay beautifully with the power and intensity of Petite Sirah, showcasing how we can bring tremendous freshness and drinkability to a rather powerful wine. Syrah lends great spice and mid-palate, while whole-cluster fermented Graciano lends a lift in aromatics and prickly acidity.

WINEMAKING NOTES

Each of the vineyard lots were hand-picked and hand-sorted twice prior to processing into small open top fermentors. The fruit was cold-soaked for 4 days, followed by a warm (82-90F) fermentation with twice daily pumpovers and manual punch downs for a total of 25-35 days of skin contact. Lots were pressed directly to thick-staved 350L French oak puncheons, 45% new for 18 months of elevage without racking. The wine was bottled unfinned and unfiltered.

TASTING NOTES

Deep and tremendously concentrated this vintage, it is ultra lifted, showing melted blueberries, fig, anise liqueur, soy, and a hint of meatiness. As always, Sand & Stone is intense on the attack, bursting forth with dense ollaliberry fruits and tons of freshness. Framing the waves of fruit is plenty of complex undertones of tea tree, herbs, and flowers that provide a lift to the finish, which shows present but integrated oak notes. Youthful tannins sneak in on the finish.

TECHNICAL DATA

BLEND: 44% Grenache, 25% Petite Sirah, 20% Syrah, 11% Graciano

VINEYARDS: Maison Mason, Bas, Dusi, G2, Caelesta, Briarwood, Nolan Ranch

ELEVAGE: 18 months in 45% new thick-staved 350L French oak puncheons

ALCOHOL: 15.2%

PRODUCTION: 248 cases



JEB DUNNUCK
95 PTS

~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~