

2021 TRESPASSER

38% Petite Sirah, 37% Syrah, 25% Mourvèdre

PASO ROBLES

ABOUT THE WINE

Trespasser centers around Petite Sirah's interplay with Mourvèdre, as the savory, meaty quality of Mourvèdre is a great counterpoint to Petite Sirah's darker and more fruit-driven profile. We use our cooler Petite Sirah vineyards in this cuvee, grown on deeper shale and clay loam soils. These vineyards present more spicy, savory notes, along with a softer acid profile and chunkier tannins. Syrah as always lends a mid-palate depth and savory nuance to the blend, and in this vintage played a much bigger role than past vintages in the final wine.

WINEMAKING NOTES

Each of the vineyard lots were hand-picked and hand-sorted twice prior to processing into open top fermentors. The fruit was cold-soaked for 4 days, followed by a warm (82-92F) fermentation with twice daily pumpovers and manual punch downs for a total of 25-30 days of skin contact. We always ferment Mourvèdre with 50% whole clusters, which we feel amplifies the varietals savory characters. Syrah lots also get 10-20% stem inclusion to add spice. Lots were pressed directly to 300L and 400L French oak puncheons, 50% new for 22 months of elevage without racking. Bottled unfined and unfiltered.

TASTING NOTES

A dark, meaty notes that shows bacon fat, toasted marshmallow, and leather undertones amidst waves of dark cherry and blackberry fruits, along with retronasal eucalyptus tones. On the palate, the fruit interplays with red and black fruits - chewy luxardo cherry and ripe plum on a dense, full bodied frame that clings to the palate. Fresh acidity keeps it lively, while the classic Mouvedre-driven finish goes on and on for over a minute.

TECHNICAL DATA

BLEND: 38% Petite Sirah, 37% Syrah, 25% Mourvèdre

VINEYARDS: Denner, Maison Mason, G2, Caelesta, Dusi, Briawood, Kimsey, Nolan Ranch

ELEVAGE: 22 months in 50% new French oak 300L and 400L puncheons

ALCOHOL: 14.7%

PRODUCTION: 296 cases



JEB DUNNUCK 94-96 PTS