

Aaron

2022 TRESPASSER

38% Petite Sirah, 36% Syrah, 26% 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, 55% new for 22 months of elevage without racking. Bottled unfinned and unfiltered.

TASTING NOTES

This wine opens with bold spice, cracked pepper, dried herbs, and a rich core of ripe red and black fruits. The palate reveals dried cranberry, goji berry, and cherry jam on a medium to full-bodied frame. Mourvedre from the warm 2022 vintage adds a round, layered texture, soft tannins, and a long finish. Enjoy its vibrant red-fruited profile now, or let it gain complexity with cellar time.

TECHNICAL DATA

BLEND: 38% Petite Sirah, 36% Syrah, 26% Mourvèdre

VINEYARDS: Caelesta, Dusi, St. Peter of Alcantara, Maison Mason, Kimsey

ELEVAGE: 22 months in 55% new French oak 300L and 400L puncheons

ALCOHOL: 14.8%

PRODUCTION: 294 cases



~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~