

Aaron

2023 TRESPASSER

40% Mourvedre, 30% Petite Sirah, 30% Syrah

PASO ROBLES

ABOUT AARON

Winemaker, Aaron Jackson, grew up on the Central Coast, splitting his time between the coastline and the valley over the Santa Lucia Mountains that now define his wines. That contrast still drives the Aaron label today. Focused on the limestone slopes of west Paso Robles, these vineyards see warm days and cool nights that build wines with structure, depth, and ageability. Petite Sirah and Rhône varieties lead the way, sourced from steep, rocky sites that naturally limit yields and concentrate flavor. Focused blending is essential to the style of winemaking, bringing balance and dimension while keeping a clear sense of place. The goal is simple: wines with the structure to age, but also accessibility to enjoy right away.

ABOUT THE WINE

Trespasser highlights the interplay between Petite Sirah and Mourvèdre, where Mourvèdre's savory, meaty character provides a striking counterpoint to Petite Sirah's darker, more fruit-driven profile. Built from our cooler Petite Sirah vineyards planted on deeper shale and clay loam soils, the wine leans into spicier aromatics, softer acidity, and chunkier tannins than our other Petite Sirah-based wines. Syrah adds its signature mid-palate depth and savory nuance, playing a much larger role in this vintage than in years past. All vineyard lots were hand-picked and hand-sorted twice before warm fermentation in small open-top fermentors, with Mourvèdre seeing 50% whole-cluster inclusion and Syrah 10–20% stem inclusion for added spice and lift. The wine was aged for 22 months in 300L and 400L French oak puncheons, 50% new, before bottling unfiltered and unfined.

TASTING NOTES

This wine opens with blackberry, cracked pepper, worn leather, and dried herbs, backed by a deep core of dark red and black fruits. The palate reveals dried cranberry, bay laurel, black olive, and savory spice on a full-bodied frame with impressive mid-palate density. Mourvèdre brings a layered texture and tremendous length, while Petite Sirah provides structure and depth through the finish. Enjoy its dark, savory profile now, or allow it to gain further nuance and complexity with cellar time.

TECHNICAL DATA

BLEND: 40% Mourvedre, 30% Petite Sirah, 30% Syrah

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

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

ALCOHOL: 15.4%

PRODUCTION: 328 cases



~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~