

# Aaron

## 2020 Sand & Stone

### Paso Robles

48% Grenache, 27% Petite Sirah, 21% Syrah, 4% Graciano

#### 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 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, 40% new for 18 months of elevage without racking. The wine was bottled unfinned and unfiltered.

#### TASTING NOTES

Opening with an exotic yet Grenache-driven nose of strawberry jam and ollalieberry, it also shows new leather, Chinese five spice, and high toned oak. On the palate, a big entry of rich red fruits flows into a bright yet super textured mid palate that highlight savory notes of olive paste, smoked meat, and loads of spice. The interplay of beautiful fruit and more savory tones, along with still youthful tannins lends a profile like a Chateauneuf-du-Pape in disguise.

#### TECHNICAL DATA

**Blend:** 48% Petite Sirah, 27% Petite Sirah, 21% Syrah, 4% Graciano

**Vineyards:** Maison Mason, Bas, St. Peter of Alcantara, Dusi, Denner

**ELevage:** 18 months in 40% new thick-staved 350L French oak puncheons

**Alcohol:** 15.7%

**Production:** 304 cases



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~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~