

Aaron

2020 TRESPASSER

38% Petite Sirah, 29% Syrah, 25% Mourvèdre, 8% Graciano

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, while Graciano adds acidity and aromatics.

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. We ferment the Mourvèdre and Graciano portions with 50% whole clusters, which we feel amplifies the varietals savory characters. Lots were pressed directly to 300L and 400L French oak puncheons, 60% new for 22 months of elevage without racking. The wine was bottled unfiltered and unfiltered.

TASTING NOTES

Lovely savory aromas of bay leaf, olive tapenade, and smokey bacon interplay with a dense profile of black fruit. The palate is rich yet softly textured upon entry, slowly building into a firmer mid-palate that showcases plum, black cherry, dark chocolate, and smoked meat flavors. Firm tannins are present at this stage, showing a spicy whole cluster character that give the finish tremendous length.

TECHNICAL DATA

BLEND: 38% Petite Sirah, 29% Syrah, 25% Mourvèdre, 8% Graciano

VINEYARDS: Dusi, Paper Street, St. Peter of Alcantara, Denner, Kimsey, Maison Mason, Bas

ELEVAGE: 22 months in 60% new French oak 300L and 400L puncheons

ALCOHOL: 15.2%

PRODUCTION: 278 cases



~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~