

KEOLA

2018 PASO ROBLES RED WINE

ABOUT THE WINE

Our second label wine, KEOLA is comprised of barrels and lots from the same vineyards that make up our top-tier AARON wines. These barrels are declassified lots or extra barrels that don't find their way into our top cuvees, and thus make their way into KEOLA and are presented as an awesome wine for everyday drinking.

BLEND

Petite Sirah, Syrah, Graciano, Grenache

WINEMAKER NOTES

Each of the vineyard lots were hand picked and sorted three times prior to processing into small open top fermentors. Petite Sirah, Syrah, and Grenache were 100% destemmed, while the Graciano was fermented with 50% whole clusters. The fruit was chilled to 48F and cold-soaked for 4-8 days, until a spontaneous native fermentation began. Fermentations are kept cool to help retain aromatics in the finished wines. Delastage was performed for the first 7 days, followed by hand punchdowns twice per day over the course of another 3 weeks, averaging 25-35 days of skin contact. Unfined and unfiltered, with only small amounts of sulfites added.

AGING

Aged for 16 months in 100% French Oak puncheons, 40% new.

PRODUCTION

215 cases

