KEOLA

2019 PASO ROBI FS RFD WINF

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 an awesome wine for everyday drinking.

BLEND

Petite Sirah, Syrah, Mourvédre, 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 was 100% destemmed, while the Syrah, Mourvédre, Grenache, and Graciano lots were fermented with 20-50% whole clusters. The fruit was chilled to 48F and cold-soaked for 4-8 days, until a spontaneous native fermentation began. Fermentations are kept on the cooler side to help retain aromatics in the finished wines, but heated at the end of maceration to round out and soften tannins. Extraction is performed by a series of early pumpovers, followed by hand punchdowns twice per day over the course of 25-30 days of skin contact. Unfined and unfiltered, with only small amounts of sulfites added.

AGING

Aged for 16 months in 100% French Oak puncheons (300L, 350L, 400L), 40% new.

PRODUCTION

307 cases

