

KEOLA

2022 KEOLA RED PASO ROBLES

ABOUT THE WINE

Each vintage, our "second" wine KEOLA is comprised of barrels and lots from the same vineyards that make up our top-tier AARON wines. We don't purchase inexpensive or lower quality fruit for this cuvee, rather it is comprised of extra barrels that simply don't find their way into our top cuvees. This means that it is always a wine that massively overdelivers for the price, with a similar pedigree and attention to detail as our flagship AARON wines, but at a more approachable price point for everyday drinking.

WINEMAKING NOTES

Each of the vineyard lots were hand picked and sorted twice prior to processing into small open top fermentors. The fruit was cold-soaked for 4 days, followed by a warm (82-92F) fermentation for a total of 25-30 days of skin contact. Extraction is performed by a series of early pumpovers, followed by hand punchdowns twice daily. Petite Sirah and Grenache is always 100% destemmed, while the Syrah and Graciano lots were fermented with 15-50% whole clusters. Lots were pressed directly to French oak barrels and puncheons, 50% new for 18 months of elevage without racking. The wine was bottled unfined and unfiltered.

TASTING NOTES

Meaty, Syrah-driven notes of smoked meat, pepper, nori, and toasted marshmallow accompany more Petite Sirah notes of chocolate covered cherry, fruit leather, and blueberry. Medium to full bodied on the attack with waves of melted blackberry jam, cherry, plum skin, spice-roasted nuts, and toasty oak. Featuring a tremendous mid palate, it clings to the palate as it finishes with slightly youthful tannins.

TECHNICAL DATA

Blend: 59% Petite Sirah, 29% Syrah, 9% Grenache, 3% Graciano

Elevage: 25% new french oak 225L, 300L, and 400L barrels for 18 months

Alcohol: 14.5%

Production: 480 cases



~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~