



BETHEL RD

WINERY



2020 LN. 5

APPELLATION: Paso Robles, California

ABV: 14.8%

TOTAL ACIDITY: 0.67g/100ml

pH: 3.71

RS: 0.08 g/100ml

GRAPES: 4.1 Tons hand-harvested from Whale Rock + Bethel Rd Estate Vineyards

PROCESSING: Hand-fed destemmer, 1.5 Ton open-top hand-punched-down fermenters, 1.5 bar soft membrane pressing

FERMENT: Cold soaked fruit followed by lengthy primary fermentation. Secondary malo-lactic fermentation 100%

AGING: 26 months in 40% new and 60% neutral French oak barrels and puncheons.

BOTTLING: 250 cases in January 2023

AROMA: Violets, leather and spice, smoked meat, dark black fruits

PALATE: Ripe blackberry and cherry, vanilla spice, cigar box, supple tannins

PAIRINGS: Blue cheese burger, Filet Mignon, slow cooked beef stew

HARVEST NOTES: 2020 - that might be enough said! Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine and some areas struggled.

Worse were the fires that caused smoke to hang in the air for days. We were extremely worried about a potentially memorable vintage ruined by smoke taint. We tested everything and are confident we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

This Bordeaux-style blend is 66% Cabernet Sauvignon giving it a nice backbone and structure, it is rounded out with 15% Petite Verdot, 10% Tannat, 5% Syrah, and 2% Carignane. Dried black cherry on the palate and a smooth, tannic finish.

A Bordeaux-inspired blend, smooth & complex

