



BETHEL RD

WINERY

2021 LN. 6

APPELLATION: Templeton Gap, Paso Robles, California

ABV: 14.5%

TOTAL ACIDITY: 0.61g/100ml

pH: 3.8

RS: 0.15 g/100ml

GRAPES: 4.1 Tons hand-harvested from Whale Rock + Bethel Rd Estate Vineyards. 75% Cabernet Sauvignon, 14% Tannat, 9% Petite Verdot, & 2% Malbec.

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 60% new and 40% neutral French oak barrels and puncheons.

BOTTLING: 300 cases in March 2024

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: Every vintage has its personality. 2021 is no exception. The spring did not produce any real frost events that could have harmed the tender vines. Most of spring was mild and caused a lingering set of the grapes on the vine. Summer was generally mild with no major heat events. The challenge was getting even ripeness with the delayed fruit set. Patience and constant field sampling paid off! Some varieties came in early, and some lingered on until nearly Thanksgiving but in the end, everything made it for our Estate wines and as always 100% organic certified. Look for bright fruit in the white wines and soft tannins in the red wines.

A Bordeaux-inspired blend, smooth & complex

