



BETHEL RD

WINERY



2018 LN. 3

APPELLATION: Paso Robles, California

ABV: 14.9%

TOTAL ACIDITY: 0.7g/100ml

pH: 3.86

RS: 0 g/100ml

GRAPES: 4.06 Tons hand-harvested from Whale Rock + Bethel Rd Estate Vineyards harvested 23 October & 1 November 2018

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

FERMENT: Sequential inoculations with several yeast species. Secondary malo-lactic fermentation 100%

AGING: 2 years in 25% new and 75% neutral French oak barrels

BOTTLING: 250 cases

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: 2018 was an interesting year. A mild spring led to a favorable bloom and set period for the grapes. The summer had a heat spell for an extended period which pushed the ripening into high gear. After that, the temperatures moderated, and the grapes came in over an extended period. Berries sized up, and the yields were just slightly above our estimates. Great color and extraction all around!

This Bordeaux-style blend is 64% Cabernet Sauvignon giving it a nice backbone and structure, it is rounded out with 22% Petite Verdot, 12% Tannat, and 2% Malbec. Dried black cherry on the palate and a smooth, tannic finish.

A Bordeaux Blend, Smooth & Complex

