



BETHEL RD

WINERY



2019 LN. 4

APPELLATION: Paso Robles, California

ABV: 14.8%

TOTAL ACIDITY: 0.69g/100ml

pH: 3.64

RS: 0.02 g/100ml

GRAPES: 5.3 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, 1.5bar soft membrane pressing

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

AGING: 18 months in 38% new and 62% neutral French oak barrels

BOTTLING: 300 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: Vintage 2019 is like the Tale of Two Cities. The beginning of harvest was a bit late to start but the fruit was ripe, juicy, balanced, and full of color. It felt like an amazing super vintage was in the making both in quality and timing. However, we must never forget that we are farming, and anything can happen. A series of early frosts hit, and the vines slowed down making the tail end of harvest more difficult and time consuming. 90% of the fruit made it in time so overall the outlook is still bright!

This Bordeaux-style blend is 54% Cabernet Sauvignon giving it a nice backbone and structure, it is rounded out with 29% Tannat, 15% Petite Verdot, and 2% Malbec. Dried black cherry on the palate and a smooth, tannic finish.

A Bordeaux Blend, Smooth & Complex

