

Reserve Tannat 2017

This Tannat is from our Blind Faith Vineyard that is nestled on the east side of the Paso Robles AVA. Tannat originates from France where it is grown for blending because of the high tannin structure and aging ability. Drink now with your favorite cut of meat or save it for a special occasion that calls for intensity!

NIELS AND BIMMER UDSEN, Owners

HARVEST NOTES

2017 was a picture perfect growing year with late heat. Early bud break and substantial soil moisture from the above average and much-needed rain caused the grapes to grow rapidly and build beautiful canopies which ended up being crucial. A sustained heat wave hit California, and the vines with adequate canopy survived well. It was a rush to the finish line before the rains arrived. Overall - fully mature grapes and excellent wine.

WINEMAKER NOTES

The Tannat offers you an opportunity to explore the characteristic s of a variety not widely bottled as a varietal wine. This wine aged for 9 months in small oak barrels. As a variety that is known for dark color and ample tannin it produces a wine that is assertive in a non-fruit manner; mushroom, pepper, and like spices come to mind. A very good wine to accompany food and should age well.

TOM MYERS, Winemaker

TASTING NOTES

APPEARANCE: Deep mahogany and brick red

AROMA: Creamy toasted oak, red cherry, strawberry and raspberry

PALATE: Red cherry and cranberry notes, rich mid-palate

TECHNICAL NOTES

VARIETAL: 77% Tannat, 18% Syrah, 5% Petit Verdot VINEYARD SOURCES: Blind Faith AVA: Paso Robles

HARVEST DATE: September 26, 2017 BOTTLING DATE: October 13, 2019

HARVEST SUGAR: 25.5° brix OAK: French & American

OAK AGE: 9 months ALCOHOL: 14.1% TA: 0.66 g.100mL pH: 3.88





