

LE VIGNE

2014 AMERHÔNE



Vintage Notes

The 2014 vintage followed the trend of being earlier and hotter than the year before. We reached heat records twice in February, bringing bud break two weeks early, and in May, followed by a moderate but humid summer. The humidity caused stressful conditions for the vines, but also prevented dehydration and allowed great hang time while flavors developed. Wines from this vintage are drenched in beautifully jammy, silky red fruit flavors with mature tannins. These wines are ready to drink at the time of release or may be cellared 3-6 years, reaching optimal bottle-age by 2020.

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| Varietal | Syrah 40%, Corvina 39%, Tannat 11%, Grenache 5%, Petite Sirah 5% |
| Appellation | Paso Robles |
| Vintage | 2014 |
| Vineyard | Domenico Vineyard 100% |
| Harvest | Syrah harvested at 24 Brix on August 20, 2014, and dried to 31 Brix over 5 days; Corvina harvested at 21 Brix on September 5, 2014, and dried to 28 Brix over 5 days |
| Bottled | 204 cases, July 11, 2016 |

Chemistry

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| Alcohol | 16.8% | Residual Sugar | 1.0 g/L |
| pH | 3.69 | Total Acidity | 7.9 g/L |

Tasting Notes

Jammy aromas of ripe strawberries and raspberry coulis open with wisps of rose, expressive of the appassimento process, carrying notes of green olive and walnut hull. Macadamia nut and bridle leather accompany a silky smooth mouthfeel with a kick of white pepper. Aged 22 months in 24% new French barrels with medium toast.

Winemaking

AmeRhône is one of our most unique and sought-after wines, that takes an interesting process to create. It is named after Italian Amarone wine that is typically made from Corvina grapes, but altered to reflect our American winemaking perspective and the use of complementary Rhône varieties. Like the traditional style, we pick the grapes slightly early and lay the grapes out to desiccate in the vineyard. The skins ripen off the vine while the sugars and other flavors concentrate, known as the appassimento process. We bring the grapes into cellar after five days, when the grapes have lost 30% of their water, and begin fermentation in open bins. During the fermentation, as gasses push up a cap of skins, the winemaker stomps the grapes to obtain the desired extraction of colors and flavors. Stomping the grapes extracts the flavors from the skins by pulverizing them against the bottom of the bin, without breaking the seeds and releasing their harsh tannins. AmeRhône is best served in an oversized glass to capture volatile aromas. Recommended pairings include roast duck, braised beef or ox, venison, and the sweet-savory profiles of Asian cuisine.