

2013 Cirque du Vin

Vinification: An ideal growing season in 2013 yielded fully mature fruit that produced rich, complex wines, with a true depth of flavor. This Cirque du Vin was fermented in stainless steel tanks and pressed directly to a blend of French, Hungarian, and American oak barrels for a minimum of 24 months.

Tasting Notes: Playful and dark, this deep purple wine beckons to you with lively aromas of black plum, black cherry, and confectioner's sugar. Notes of gingersnap, cola, and vanilla bean add to the allure, while the palate coats the mouth with plum, raspberry jam, and subtle notes of clove. A succulent wine with a round and juicy finish.

Appellation: Paso Robles

Varietal composition: 25% Syrah, 20% Petite Sirah, 17% Cabernet, 14% Malbec, 12% Petit Verdot, 12% Merlot

Alcohol: 14.6%

TA: 6.8 g/L

pH: 3.81

RS: 0.8 g/L

Brix at Harvest: 24.9 - 27.2

Harvest Dates: 9/10/2013 – 10/12/2013

Bottling Date: 08/04/2016-08/07/2016

Case Production: 3252