

# PEACHY & CANYON

## 2017 CIRQUE DU VIN

### VINIFICATION

The 2016 growing season yielded fully mature fruit that produced rich, complex wines, with an impressive 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 18 months.

### TASTING NOTES

Deep garnet & brick in color. Clear margin. Warm and smooth. Caramel, raspberry, black currant, eucalyptus nose. Tart black cherry, raspberry preserves, and black currant.

APPELLATION 100% Paso Robles

VARIETAL COMPOSITION 54% Zinfandel, 32% Cabernet Sauvignon,  
9% Cabernet Franc, 3% Petit Verdot,  
2% Petite Sirah

ALCOHOL 13.8%

TA 5.6 g/L

pH 3.70

RS 0.25 g/L

BRIX AT HARVEST 24.5

HARVEST DATE 8/20/2017–9/28/2017

CASE PRODUCTION 5,200 cases

