

PROJECT PASO



VARIETAL COMPOSITION

Old Vine Zinfandel

81% Old Vine Zinfandel

10% Syrah

7% Petite Sirah

2% Grenache

APPELLATION Paso Robles, California

WINEMAKER Greg Kitchens

OAK AGING 16 months

OAK SOURCING 80% American Oak / 20% French Oak
60% New, 40% Seasoned

VINTAGE 2013

ALCOHOL 14.5%

PH 3.74 **TA** 5.9 g/L

UPC 8 33302 00404 5

2013 OLD VINE ZINFANDEL

HISTORY

For over 30 years, we've been partnering with well-known Paso Robles grape-grower Sam Balakian to source the grapes that we've used to add depth and complexity to many of our California wines. As interest in the region continued to grow, we knew the time was right to craft a Paso Robles-centric family of wines that would truly showcase this emerging region. Whenever the idea came up, we would casually refer to it as "Project Paso". When the wines were finished, we just couldn't imagine calling them anything else, and with that Project Paso was born.

TASTING NOTES

Our 2013 Project Paso Old Vine Zinfandel is dark, zesty and ripe, showcasing aromas of red raspberry, black pepper, anise and notes of dill. A solid Zin, offering vibrant flavors of dark raspberry, wild strawberry and coconut with a touch of baking spices and notes of bioche. This full and bold wine combine lively acidity with subtle power from the 16 month American oak regimen. A soft finish lingers on your palate inviting you in for another glass. Pairing with foods should be a breeze due to the acidity, we recommend hearty BBQ meals; favorites include brisket, spare ribs and smoked turkey.

APPELLATION

Paso Robles wine country is centrally located between San Francisco and Los Angeles along California's Central Coast. As one of California's fastest growing wine regions and largest geographic appellation, the territory encompasses more than 26,000 vineyard acres and more than 200 wineries. With a greater day-to-night temperature swing than most other appellations in the golden state, distinct microclimates, diverse soils and a long growing season, Paso Robles is a unique wine region blessed with optimal growing conditions for producing premium and ultra-premium wines.

Unlike other surrounding appellations with deep, rich fertile valley soils, over 45 soil types are found in the Paso Robles AVA. These are primarily bedrock derived soils from weathered granite, older marine sedimentary rocks, volcanic rocks and younger marine sedimentary rocks of the Miocene age Monterey Formation featuring calcareous shales, sandstone or mudstone. Between the combination of climate and soils, wines from this region display vibrantly ripened fruit with dynamic flavor.

VINTAGE

Without major fluctuations this growing season, Paso Robles was able to harvest grapes that exhibited richness, balance and fully mature tannins. In comparison to the surrounding California wine region, Paso Robles yields were down 20% due to another year of drought. The ground had amassed salt buildup because of the lack of rain, which impacted quantity of clusters able to healthily grow on the vine. The disappointed growers chose to look on the bright side and chase quality over quantity; as a result, the fruit was concentrated in flavor and displayed a wonderfully savory quality that is showcased in our red wine portfolio.