The Power of 4 — this Paso blend is more delicious than the sum of its parts. It combines grape varieties mainly from our prestigious Huerhuero Vineyard, located in the rolling hills of Paso Robles. Here, warm afternoons and cool evening breezes influence the grapes to perfect ripeness.

The grapes were picked at cooler morning temperatures and cold soaked for two days prior to fermentation. Variable pump-over techniques were implemented during progressive stages of fermentation to enhance fruit extraction and balance out the tannin structure. The wine was then aged in both small and large format French, Eastern European and American oak barrels for 16 months in order to add complexity while enhancing a soft, velvety finish. Vina Robles’ RED4 blend showcases the structure of Petite Sirah, the spice and cherry qualities of Syrah, the forward fruit of Grenache, and the rustic character of Mourvèdre. This intriguing, youthful wine is your perfect dinner companion.

**Tasting Notes**

**COLOR:** Ruby garnet

**AROMA:** Cherry and plum with hints of tobacco and mocha spice

**TASTE:** Medium-bodied with dark stone fruit; chewy tannins with balanced acidity and a spicy finish

**Recommendations**

Serve at 62° – 65° F
Enjoy now through 2022
Store in dark dry place at 55° – 65° F
Pairing suggestions: Everything from everyday pizza to pastas and grilled meats

**Technical Notes**

<table>
<thead>
<tr>
<th>Harvest Date</th>
<th>Brix°</th>
<th>Vineyard</th>
<th>Blend</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.03.14 – 10.07.14 26.5</td>
<td></td>
<td>Jardine</td>
<td>Petite Sirah 32%</td>
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<tr>
<td></td>
<td></td>
<td>Huerhuero</td>
<td>Petite Sirah 9%</td>
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<tr>
<td></td>
<td></td>
<td>Creston Valley</td>
<td>Petite Sirah 3%</td>
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<tr>
<td></td>
<td></td>
<td>Huerhuero</td>
<td>Syrah 38%</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Huerhuero</td>
<td>Mourvèdre 10%</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Huerhuero</td>
<td>Grenache 8%</td>
</tr>
</tbody>
</table>

**AGING:** 16 months in 30% new French, Hungarian and American oak barrels

**BOTTLING DATE:** 04.13.16 – 04.15.16

**RELEASE DATE:** 04.14.17

**CASES PRODUCED:** 5,442

**ALCOHOL:** 14.9%

**PH:** 3.85

**TOTAL ACIDITY:** 7.3 g/L