Fore
2017 • ESTATE RESERVE BLEND • PASO ROBLES

We have been growing estate fruit for our wines for more than 20 years, and currently own and sustainably farm six Paso Robles vineyards in five diverse sub-districts within the AVA. The range of characteristics offered by this fruit gives us more than ample latitude to make creative blends. The lots were picked and fermented separately in small fermenters before undergoing malolactic fermentation and aging for 20 months in French, Hungarian and American oak barrels. The finished wine is a synergistic blend of three varieties that grow exceptionally well in our Paso Robles estate vineyards. It showcases bold, expressive fruit along with supple yet ageworthy tannins.

**Tasting Notes**
COLOR: Deep opaque garnet
AROMA: Dark cherries, boysenberries and cassis with hints of mocha and Amaretto
TASTE: Full-bodied with dark fruits and a rich creamy finish

**Technical Notes**

<table>
<thead>
<tr>
<th>Harvest Dates</th>
<th>Brix°</th>
<th>Vineyard</th>
<th>Blend</th>
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<tbody>
<tr>
<td>09.11.17 - 10.27.17</td>
<td>24.9</td>
<td>Creston Valley</td>
<td>Cabernet Sauvignon 45%</td>
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<td></td>
<td></td>
<td>Huerhuero</td>
<td>Cabernet Sauvignon 16%</td>
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<td></td>
<td></td>
<td>Adelaida Springs</td>
<td>Syrah 25%</td>
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<td>Huerhuero</td>
<td>Petit Verdot 14%</td>
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AGING: 20 months in French, Hungarian, and American oak barrels
BOTTLING DATE: 05.31.19
RELEASE DATE: September, 2019
CASES PRODUCED: 260
ALCOHOL: 14.0%
PH: 3.62
TOTAL ACIDITY: 5.4 g/L