Segredo

2012 • PASO ROBLES

*Segredo* [s'gredu] Portuguese for Secret

Segredo is a limited-production, fortified red dessert wine inspired by traditional ports. Our unique “secret” is the use of Petite Sirah which lends itself to producing ageworthy wines with layers of richness. The fruit was kept on the vine for an extended period at our estate Jardine Vineyard, enabling it to develop rich, concentrated flavors. The fruit was sorted, destemmed and then pumped over up to three times per day. After six days of fermentation, neutral grape spirits were added to halt fermentation and preserve the remaining natural sugar. Aged for 20 months in French and American oak barrels, Segredo is the perfect dessert wine or can be enjoyed together with chocolate, cheese or nuts.

**Tasting Notes**

COLOR: Inky garnet
AROMA: Blackberry jam and dates with hints of mocha
TASTE: Rich-bodied with balanced acidity; concentrated blackberry and crème brûlée flavors

**Recommendations**

Serve at 62° – 65° F
Enjoy now through 2030
Store in dark dry place at 55° – 65° F
Pairing suggestions: Chocolate, cheese or nuts

**Technical Notes**

<table>
<thead>
<tr>
<th>HARVEST DATE</th>
<th>BRIX°</th>
<th>VINEYARD</th>
<th>VARIETY</th>
<th>100%</th>
</tr>
</thead>
<tbody>
<tr>
<td>10.11.12</td>
<td>26.7</td>
<td>Jardine</td>
<td>Petite Sirah</td>
<td>100%</td>
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</tbody>
</table>

AGING: 20 months in French and American oak barrels
BOTTLING DATE: 06.11.14
RELEASE DATE: 11.28.14
CASES PRODUCED: 619 (packed in 500ml bottles)
ALCOHOL: 18.0%
PH: 3.99
TOTAL ACIDITY: 4.2 g/L
RESIDUAL SUGAR: 26.6 g/L