

PROJECT PASO



VARIETAL COMPOSITION

Cabernet Sauvignon
80% Cabernet Sauvignon
12% Petit Verdot
8% Primitivo

APELLATION Paso Robles, California

WINEMAKER Greg Kitchens

OAK AGING 18 months

OAK SOURCING 40% French Oak, 60% American

VINTAGE 2014

ALCOHOL 13.5%

PH 3.62 **TA** 6.5 g/L

UPC 8 33302 00400 7

2014 CABERNET SAUVIGNON

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 2014 Project Paso Cabernet Sauvignon is supple, well-structured and long-lasting. The nose offers blackberry, toasted dill and herbes de Provence aromas, rounded by toasted coconut. Espresso and dried cherry flavors are framed by notes of boysenberry and roasted cacao nibs. The full-body and chewy tannins make this a perfect steak wine that can also be enjoyed with roast beef, rosemary braised lamb shanks and boldly-seasoned grilled Portobello mushrooms.

APELLATION

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 diverse soils, wines from Paso Robles display vibrantly ripened fruit with dynamic flavor profiles.

VINTAGE

The third year of drought resulted in low yields—down as much as 25–30%—but notable concentration and depth in the fruit across the board. The 2014 growing season began with a dry, mild winter and vines developing early in the spring, a pattern that carried through flowering, set, veraison and harvest. Though the harvest was early, bud break was even earlier, resulting in extended grape hang time. The second half of August saw some cooler temperatures that slowed things down and allowed the red grapes to better harmonize ripeness and maturity.