

2019 STRAYTS

85% Merlot, 11% Petite Sirah, 4% Petit Verdot

THE VINTAGE

The 2019 vintage saw moderate temperatures from bloom through the end of October, marked by only brief, low-intensity heatwaves. Lower temperatures allowed for uninterrupted ripening and longer hang times, resulting in extremely dark and aromatic fruit from all varieties. Harvest began nearly two weeks later than 2018, likely due to the cooler temperatures and later bloom and fruit set, but continued into November. Fermentations revealed higher color than expected from the vineyard, paired with balanced tannin and no over-ripe flavors

THE VINIFICATION

All grapes were hand harvested before dawn with vineyard cluster sorting and winery berry sorting. The majority of the Merlot was harvested on October 8 and 9, with the final pick of Merlot and Petite Sirah on October 21. Each lot underwent 24-hour cold maceration before fermentation. The grapes were fermented in both stainless steel, closed-top tanks and 1.5 ton Macrobins for 6-13 days.

- Blend of 4 separate fermentations: Merlot, Merlot/ Petit Verdot cofermentation, Petite Sirah, and Merlot/ Petite Sirah co-fermentation.
- 100% in 225L Bordeaux barrels.
- Cooperages: Demptos, Orion, Saury.
- The wine was bottled unfiltered.



TECHNICAL DETAILS

VARIETIES

Merlot: 181/SO4 Petite Sirah: Durif 02/1103P Petit Verdot: Abreu/ 5C

VINEYARD

Jada Vineyard

APPELLATION

Willow Creek District, Paso Robles

BARREL AGING

Barrel aged 15 Months, 21 days in 34% new French oak, 66% neutral oak

PRODUCTION

498 cases

ALC %

14.8 TA 6.6 g/L ph 3.56

