

TROUBLEMAKER

BY AUSTIN HOPE

BLEND 14

Comprised of varietals that flourish in Central Coast growing region, Troublemaker consists of Syrah, Grenache, Mourvèdre, Petite Sirah, and Zinfandel. Syrah is the backbone of the wine, setting the stage for a fruit-forward style and a full body. Petite Sirah contributes to the deep ruby color. Sweet and bright red fruit flavors of Grenache blend with the rustic and lively flavors of the Mourvèdre, while Zinfandel adds its signature zing to round out the blend.

VINEYARDS

The grapes for Troublemaker are sourced from key vineyard sites throughout the Central Coast, adding to the complexity of the blend. The warm climate of Paso Robles – specifically Estrella, and El Pomar Districts provides much of the Syrah and Petite Sirah to the blend, adding body, depth, and color to the wine. Other Central Coast vineyard sites were chosen for their unique characteristics, including Grenache and Mourvedre from the Arroyo Grande Valley, and Syrah from Edna Valley ultimately leading to a more complex blend.

PRODUCTION

The grapes were harvested, crushed, then cold-soaked prior to fermentation, we utilize both small open top and pump over fermenters, as we ferment all varietals separately for 7 to 14 days. Wines were aged in oak between 12-20 months, depending on the vintage. All barrel aging was done in French and American oak barrels, 55% of which were new. Blend 14 was assembled in January of 2021 and was cross-flow filtered prior to bottling in late February of 2021.

TASTING

Lusciously rich in color and texture, the Troublemaker Red Blend is a beautiful wine with aromas of dark fruit, black pepper and a hint of asphalt. On the pallet, sweet vanilla, black berry cobbler, fresh currant and our signature splash of acidity create a lingering flavor that is finished with smooth & silky tannins.

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VARIETAL(S): Syrah, Grenache, Mourvedre, Petite Sirah, Zinfandel

AVA: CENTRAL COAST (58% Paso Robles, 21% Arroyo Grande Valley, 18% Monterey County, 2% Edna Valley, 1% Central Coast)

HARVEST DATES: 9/30-10/19/2016 | 9/18-11/3/2017 | 9/29-11/6/2018 | 10/4-11/8/2019

OAK PROGRAM: 55% new French & American Oak

TIME IN OAK: 12-20 months on average

ALCOHOL: 14.5%

