



**Vintage: 2013**

**Variety:** 57% Grenache, 27% Syrah, 21% Mourvedre

**Designation: Osiris**

Cases produced – 93

Winery SRP – \$36

Source of the Fruit – Paso Robles

Winemaking Notes –

- Fermentation – When the fruit was brought in it is gently destemmed into small open top fermenters. The berries were then aloud to cold soak for 4 days before fermentation started with native yeast. Once the fermentation begins the cap is gently punched down by hand or the juice is “pumped over” using gravity. The fermentation lasted 12 days. After the free run is drained down into barrels the must is then gently pressed directly into separate barrels.
- Alcohol – 15.4 %

Barrel Aging – Aged 28 months in 30% new French oak.

Date Bottled – 2/18/2016