

NINER

WINE ESTATES

2011 TWISTED SPUR

WINEMAKER
Amanda Cramer

HARVEST DATES
October 19th - November 3rd

AVERAGE YIELDS
1.1 tons/acre

AVERAGE BRIX
24.6°

pH / TA
3.6/6.6 g/L

ALCOHOL
13.8%

VARIETAL BLEND
40% Syrah, 19% Cabernet Franc,
12% Cabernet Sauvignon, 9%
Malbec, 9% Petite Sirah, 8%
Grenache, 3% Petit Verdot

COOPERAGE
French & Hungarian Oak
33% New Oak

BARREL AGING
18 months

CASES PRODUCED
528

RETAIL PRICE
\$35



SITE

The majority of grapes for this wine were grown at Bootjack Ranch. Sprawled out on the eastern side of Paso Robles, Bootjack Ranch has two distinct soil profiles: expansive flats of calcareous soils (ancient crustacean remains) and rolling hills of sandy loam.

IN THE VINEYARD

The 2011 growing season started off like any other with bud-break occurring in mid-March. Then, in early April, an advection frost swept across Paso Robles and much of California, resulting in crop devastation. Primary shoots were damaged, so naturally the vines kicked into survival mode and pushed out secondary shoots. These secondary shoots gave us a much lighter grape crop. But even with this setback we were able to produce quality fruit using premium viticulture practices including short shoot thinning, color thinning at veraison, and controlled irrigation practices.

IN THE WINERY

The grapes were hand-picked at night and delivered to our LEED-certified winery. Upon arrival the fruit was whole cluster-sorted, destemmed and sorted a second time to ensure only the best grapes made it into tank. To preserve the unique qualities that developed in the vineyard we kept the fermentation temperatures low. We left the juice in contact with the skins for several days after primary fermentation ended in order to develop the tannins and add structure to the wine.

TASTING NOTES

This blend embodies a true Paso Robles cowboy—big, bold and ready to stand up to anything. The nose is defined by rich blueberry and plum notes combined with a strong presence of leather. Flavors of blackberry and plum come forward on the palate accented with fresh herbal notes and a hint of fennel.