

2010 TWISTED SPUR
PASO ROBLES
ESTATE GROWN AND BOTTLED

WINEMAKERS

Amanda Cramer
Patrick Muran

HARVEST DATES

October 9–October 26

AVERAGE YIELD

2.9 tons/acre

AVERAGE BRIX

26.5°

pH / TA

3.7 / 6.7 g/L

ALCOHOL

14.9%

BLEND

39% Merlot, 37% Petite Sirah,
22% Syrah 2% Cabernet
Sauvignon

COOPERAGE

French, American and Hungarian
35% New Oak

BARREL AGING

18 months

CASES PRODUCED

2,886

RETAIL PRICE

\$35



THE BLEND

This wine is named for both spurs on boots, reminiscent of our Bootjack Ranch, and for the grapevine spurs left after pruning. It is a blend of varieties traditionally grown in Bordeaux and the Rhone—a twist that we Americans, unfettered by French law, are free to enjoy!

IN THE VINEYARD

Heavy rains in early winter delayed spring, resulting in a later bud break. The growing season began cool and wet, and continued with an unusually cool summer. August brought the classic Paso Robles heat, and the results of the late, cool harvest were great varietal expression, and intensely colored and flavored berries from the extended hang time.

IN THE WINERY

The grapes were hand-picked at night and delivered to the LEED-certified gravity-fed winery on Highway 46 West where the fruit was off-loaded, cluster-sorted, destemmed and berry-sorted. The must was pumped over an average of 2-3 times per day, depending on the progress of extraction. After the tanks were drained and skins were pressed, the wine went sugar-dry in tank, and was transferred to barrels. The 35% new oak barrels chosen to age this lot were selected for their rich tannin profile and toasted oak contributions. They stand up to this big wine and improve both texture and finish.

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.