



2019 LE DEVOIR

Varietals: 78% Syrah / 22% Graciano
Vineyards: Hawk's Hill (Syrah) / G2 (Graciano)
Fermentation: Native Yeast, 20% Whole Cluster (Syrah)
Barrel: 22 months, 300L French Oak, 40% New
Appellation: Willow Creek and Adelaida District
Alcohol %: 15.8
Production: 338 Cases

Winemaking

Syrah from the west side of Paso Robles has positioned itself alongside some of the greatest examples of the varietal found anywhere. For Le Devoir we have opted to showcase the beauty of Syrah with an added layer of intrigue from the Spanish varietal, Graciano. The resulting wine is unmistakably Syrah leading with signature blueberry, graphite, and chocolate notes with hints of chalk, pepper and baking spices. Graciano supports the textural presence of the wine with fresh acidity and round tannin while contributing subtle layers of blackberry and clove. For 2019 the long growing season delivered fantastic maturity allowing us to ferment a portion of the Syrah whole cluster. The remaining Syrah and Graciano were de-stemmed. After a nearly 5 week native yeast fermentation on skins, the lots were gently basket pressed and transferred to barrels to finish ML. The wine was then aged on lees for 20 months in 300L French Oak barrels of which 40% were new prior to being bottled unfinned and unfiltered. While the wine will develop gracefully in the cellar for years to come, an additional 10 months in bottle prior to release has delivered a Le Devoir that is showing beautifully now and would be a fantastic introduction to the 2019 vintage.

Accolades

N/A

Release Date – Spring 2022

Drinking Window – 2023 – 2040