



## 2021 MAVEN

**Varietals:** 100% Grenache

**Vineyards:** Full Draw / G2 / Epoch York Mountain / James Berry

**Fermentation:** Native Yeast, 5% Whole Cluster

**Barrel:** 20 months, 300L French Oak, 60% new

**Appellation:** Paso Robles

**Alcohol %:** 16.3

**Production:** 321 Cases

### Winemaking

I feel like each and every year we get a bit closer to understanding Grenache and how subtle differences in the sites in which it is grown are intrinsically woven into the expression of the wine. For the 2021 Maven we are excited to introduce Grenache from Epoch's vineyards up on York Mountain into the blend. The cooler, wetter climate paired with the sandstone soils add another dimension to the wine. There is an earthier darker fruit profile, slightly higher pH and softer tannin structure at a lower sugar level compared to the brighter red fruit spectrum, freshness and chalky tannin from the Grenache from the limestone soils typically found in the Willow Creek District. They complement each other beautifully creating a substantial wine that is incredibly complex and nuanced with a remarkable sense of balance and grace. Pre fermentation cold soak and native yeast fermentations allow for some extra time on skins adding to the textural presence of the wine. The use of heavier toast levels on the new oak percentage reduces the sensation of oak while providing mineral undertones and a sense of precision. Bottled unfinned and unfiltered after nearly 20 months in barrel and bottle aged for an additional year prior to release the wine is going age beautifully. Like all of the 2021 vintage wines, The Maven is impressive today, but in its youth we recommend opening ahead of time or decanting.

### Accolades

N/A

**Release Date** – Spring 2024

**Drinking Window** – 2024 – 2040