



2022 LE DEVOIR

Varietals: 75% Syrah / 18% Grenache / 7% Graciano

Vineyards: Syrah :Hawk's Hill / G2 North / Moonsprings - Grenache:
G2 – Graciano: Moonsprings

Fermentation: Native Yeast

Barrel: 20 months, 300L French Oak, 60% New / 40% once used

Appellation: Paso Robles

Alcohol %: 15.8

Production: 450 Cases

Winemaking

Mother Nature manages to throw us curve balls now and again. In 2022 there was an extended significant heat spike in early September. Fortunately, we were able to pick the high-risk warmer high elevation Syrah vineyards prior to the heat spell while cooler pockets that traditionally ripen later survived the heat. At the heart of the 2022 Le Devoir is Syrah from the pre-heat spike picks delivering classic characteristics of blueberry cobbler supported by savory meaty notes, with baking spice and licorice. Grenache adds complexity with layers of red fruit and bright acidity. Finally, Graciano brings it home with black fruit and floral notes. Each lot is fermented in small open top fermentation boxes for 4-5 weeks with varying percentages of whole cluster included. Following a gentle basket pressing the wine is aged in 300L French Oak barrels for 20 months. The wine is then blended and bottled unfiltered and unfiltered. This wine is fantastic now and will continue to age with grace over the next decade.

Accolades

N/A

Release Date – Spring 2025

Drinking Window – 2025 – 2035