



2023 LE DEVOIR

Varietals: 85% Syrah / 15% Graciano

Vineyards: G2 north, TH, Moosprings (syrah) / Moosprings Graciano

Fermentation: Native Yeast

Barrel: 20 months, 300L French Oak, 54% New / 46% used French oak

Appellation: Paso Robles

Alcohol %: 15.4

Production: 425 Cases

Winemaking

We've stated many times that Syrah from the coolest pockets in moderately warm regions is truly something special. Pair that with a near benchmark cool vintage and the results are next level. For the 2023 Le Devoir we selected barrels from some of our coolest sites where the time on the vine allowed for fantastic dark fruit development with savory notes and a slightly higher pH. We blended in Syrah from an earlier ripening slightly warm site for mid palate weight and density and finished it off with Graciano bringing the wine together with subtle acidity providing freshness and focus. Fermented with Native yeast, basket pressed and aged separately in 300L French oak barrels of which just over half were new. The blend comes together prior to bottling unfinned and unfiltered. Released after an additional 12 months in bottle, expect Le Devoir to impress as it unfolds in the glass in its youth or age with confidence over the next 7-10 years.

Release Date – Spring 2026

Drinking Window – 2026 – 2041