



2023 MAVEN

Varietals: 97 % Grenache / 3% Syrah

Vineyards: THIBIDO, FULLDRAW & TH (Grenache) | TH (Syrah)

Fermentation: Native Yeast

Barrel: 20 months, 300L French Oak, 57% new | 43% once used

Appellation: Paso Robles | Willow Creek

Alcohol %: 16.2

Production: 425 Cases

Winemaking

In cooler vintages like 2023, Grenache from traditionally warm pockets on the eastern edge of the Willow Creek District really shines. The added time on the vine allows the fruit to reach near perfect levels of maturity without the risk of desiccation and excessive sugar development. The resulting wine boasts Grenache's expected generous array of red fruits while layering in herbal tones of sage, bay leaves, and pepper spice. High free lime soils keep the resulting wine fresh and vibrant. Native yeast completes the fermentation in small open top boxes utilizing exclusively punch downs for roughly four weeks on skins. Following a gentle basket pressing, the wine is transferred to 300L French Oak barrels, of which 57% were new, for 20 months. The wines are then racked from barrel and blended one week prior to bottling unfinned and unfiltered. Once bottled the wines are aged for an additional 10 to 12 months prior to release. Open ahead of time or decant in its youth or age the Maven with confidence over the next decade.

Accolades

N/A

Release Date – Spring 2026

Drinking Window – 2026 – 2046