



THE FACTS

Varietal Composition:

88% Mourvèdre & 12% Petite Sirah

Appellation: Paso Robles

Finished Alcohol: 15.2%

Residual Sugar(G/F): 0.04 g/100ml

Total Acid: 0.61 g/100ml

pH: 3.72

Bottling Date: December 10, 2025

Total Production: 225 Cases

THE VINEYARD

2024 marks our 16th vintage growing and producing Mourvèdre from our Frankel Family Estate. The vines have matured and are now giving us stable flavors, with dependable fruit-driven aromas and rich/savory bouquets. The vines are trained by vertical shoot positioning with left and right cordons. Typically, we get 4-6 spur positions per side with 2 buds per side on each spur. We suffered from frost in 2024 and therefore the crop yielded much less than we normally produce. The vineyard soils range from clay-loam to some areas with more sand and gravel sections. The soils are well drained and we hand weed four times a year, keeping up a pristine and clean look in the vineyard. The fruit ripens very slowly and historically Mourvèdre is one of the last grapes to be picked. 2024 saw a HOT summer and HOTTER Fall enabling us to harvest earlier.

THE WINEMAKING

Harvest took place at 3am October 8th 2024. We harvested a grand total of just 4.58 tons in 3 hours with a crew of 10 workers. The block is just 1.25 acres and is directly situated in front of the tasting room and sculpture garden. The berries were destemmed, slightly macerated and sent to a settling tank at a chilling 50 degrees. The following day we stole 38% of the total juice volume to make Rosé. The remaining skins and juice would soon become our Mourvèdre wine. I chose Scott Labs Yeast ICV-D254 for primary fermentation. D254 has proven to increase the wine's mouthfeel, enhance dark fruit tones, and add length and depth on its finish. The total blend comprises 9 barrels; 8 Mourvèdre and 1 Petite Sirah. This blend included 4 brand new Mourvèdre from World Cooperage; Medium Plus Toast Extra Fine Grain Appalachian Forest Oak Barrels. These barrels add an amazing taste of hazelnut, almond, and espresso. The wine was blended, racked, filtered then bottled in December 2025 and is set for release by September 2026.

THE TASTE

This wine is by far our most distinctively tasting red wine we offer. Its flavors and characteristics are solely discovered and existing from this grape variety. It's remarkable just how tropical this wine can be expressed! Stone fruits shine through as you swirl the glass, then darker fruit tones prevail and linger. Crushed strawberry, blackberry jam, dried field grass and chocolate cherry aromas breathe on the nose. I love the herbs on the palate as well, such as thyme, oregano and rosemary. Youthful tannins start off then are followed by silky red fruits that help to focus your senses. The color is dark and dense in the glass but still has a brilliant red shine on its edges. Violet, black cherry and cola berry roll out in waves on its finish. The wine is medium-heavy bodied, it will improve with age...if you can keep your hands off it! Drink now through 2034.

- Paul W. Frankel (Winemaker)