



COPIA

THE BLEND 2016



In our ode to the Southern Rhône, we offer a classic G-S-M blend. With a beautiful depth of color, bright aromatics and a brambly fruit quality, this wine is pure Paso Robles, while being inspired by Châteauneuf-du-Pape. Grapes were grown and sourced from the Willow Creek District on Paso's westside. It's an intense growing region with rocky, calcareous soils and gorgeous hillsides. The microclimate features greater day-to-night temperature swings than just about anywhere and an extended growing season, making this a special place to grow and source premium wine grapes.

WINEMAKING

Varietals were picked in September and October at the peak of flavor ripeness and phenolic maturity. Grapes were sorted with 20% whole cluster inclusion. Fermented in stainless steel, concrete tanks and fermenting bins. Élevage included punchdowns, pumpovers and délestage. The wine aged for 19 months in 60% new and 20% neutral French oak. Bottled on April 13, 2018.

APPELLATION

Paso Robles Willow Creek District

TASTING NOTES

Voluptuous and juicy with loads of black and red fruits and pepper. Hints of raspberry and currants lay on the nose and a solid tannic structure lends to a medium to full-bodied, lush mouthfeel. This GSM blend is expressive, has vibrancy and spice and is a perfect match with game meats and rich Mediterranean dishes.

RATINGS

"The 2016 The Blend ... is another outstanding wine from this new team. Impressive notes of red and black fruits, toasted spices, and herbes de Provence like notes, as well as tons of ground pepper, all flow to a medium to full-bodied, charming, savory GSM blend that has loads to love. This is [part of] the first set of releases from new owners Varinder Sahi and Anita Kothari ... both are young winemakers who trained under Eric Jensen (Booker Vineyards) and are working with consultant Peter Turrone (Epoch Vineyards) today. Certainly, if these first releases are any indication, the future is very bright for this team." - **90 pts, Jeb Dunnuck**

VARIETAL COMPOSITION

43% Grenache, 34% Mourvèdre,
23% Syrah

TECHNICAL DATA

pH 3.7
TA 6
Alc. 15.2%

FOOD PAIRINGS

Lamb seekh kabob with mint chutney
Mediterranean meatballs with herbed yogurt sauce
Goat shawarma with tahini