

2017 Incantation

75% Malbec, 12.5% Cabernet Sauvignon, 12.5% Petit Verdot

The 2017 Incantation is glass staining opaque, offering savory elements of olive tapenade, smoked meats, blueberry, and tar on the nose. Expressive plum, orange peel, and mocha intermingle on the palate that dances towards the rich and opulent midpalate. The finish is endowed with chewy tannins that beg for your favorite steak and lingers for nearly a minute to come.

Vineyard

100% Estate – Adelaida District, Paso Robles.

Fermentation

Destemmed and cold soaked for 8 days with daily pump-overs. 6-day fermentation with a mix of deléstages, pump-overs and punchdowns for cap management. 14-day total maceration.

Cooperage and Elevage

Aged for 22 months in 225L French oak barriques: 75% new, 25% neutral.

Alc: 14.2%

pH: 3.57

TA: 6.8 g/l

Bottling Date: July 3rd, 2019. Bottled unfined and unfiltered.

Cases Produced: 120