



Tres Violet 100% barrel aged

Variety Syrah, Grenache,
Mourvedre Blend

Vintage: 2006

Appellation: Paso Robles

Production: 732 cases

Notes: Excellent color. The nose shows dark cherries, raspberries and a hint of mocha chocolate resulting in rich Rhone aromas. Cinnamon and spicy fullness in the mid-palate, with a generous, yet soft and lingering finish. The composition of the newly released '06 is somewhat richer than any of our previous vintages. Now with 64% Syrah, 23% Grenache and 13% Mourvedre this makes for a layered complex wine, but certainly not lacking a sense of stylish structure. This is Calcareous and Paso Robles Rhone at its best. Enjoy now or cellar 3-5 years.

Growing Season

2006 was as unique as every season has been so far. It was dry, but the previous year had had good rain so there was ample water in the ground to support a balanced crop of small flavor packed berries. A year when the winemaker could almost relax in the knowledge that fruit intensity and color would be abundant and as expected, we were able to produce wines with wonderful varietal expression.

Vineyards

The 2006 Tres Violet was produced from Estate and hand selected vineyards on the temperate Westside of Paso Robles.

Winemaker Notes

“Tres” refers to the number three, as in the blend of three Rhone varietals. “Violet is an homage to a long history of a family name, Violet.

Quick but gentle is our overriding philosophy. With the grapes being no more than a few minutes from our winery in the western hills of Paso Robles, this is easily achieved. They are hand picked as soon as the fog lifts in the early morning then whisked away to be further hand-sorted in the winery. Small lots fermentations are initiated with specifically selected yeast strains. Pump-over and hand punch-down routines began there-after. Following fermentation, the free-run was carefully separated from the press wine. Each lot is fermented and barrel aged separately until final blending.

Technical Notes

Alcohol: 15.9% pH: 3.76 TA: 6.70g/L Bottled 5/29/08