

QUEST

Quest is a new wine that aims to express the increasingly recognized potential and excitement of Paso Robles. It is a Cabernet-based blend that showcases the luscious softness and depth produced in our mountainous, oak-studded, maritime-influenced home. Cabernet thrives in Paso's semi-arid, rocky soils, and this wine is fruit-forward, with a toasty vanilla finish and grippy tannins. Quest has been aged in American oak barrels, yet displays an inherent softness. It reflects the region's richly diverse terrain, where hidden pockets of exceptional vineyards account for its unique character.

HARVEST

The anticipated El Niño gave us about eight inches of rain in Paso Robles, which was less than hoped for, but much needed after the four prior drought years. The rainfall had a positive effect on fruit quality and yields, specifically for the Rhone and Bordeaux varietals. In 2016, most varieties of grapes came in above average in terms of yield and quality, which was a welcomed surprise. The overall 2016 vintage delivered high quality fruit with above expectations on color and fruit intensity.

WINEMAKING

The varietals in this Red Blend are harvested and fermented individually by vineyard lots and then barreled into American oak barrels. The lots were racked twice during barrel-aging, blended together and put into 65% New American oak barrels for an additional 3 months. Just prior to bottling the wine is filtered. The 2016 Paso Quest Red Wine was aged for a total of 21 months in oak, blended in the early Summer of 2018 and bottled in August of 2018.



APPEARANCE

Dark Ruby/purple with a claret meniscus

AROMA

Vanilla, caramel, cassis, red fruit

PALATE

Rich clean berry flavors with firm tannins finishes with a long toasty, French vanilla

VARIETAL BREAKDOWN: 57% CS, 23% ME, 15% PV, 5% PS

AVA: Paso Robles

OAK PROGRAM: American Oak, 65% new

TIME IN OAK: 21 months

FILTERED: Crossflowed prior to bottling

PH: 3.76 TOTAL ACIDITY: 6.2 ALCOHOL: 14.50%

PRODUCTION: 9000 cases