

# QUEST

CABERNET BLEND FROM PASO ROBLES, CALIFORNIA

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.

## 2017 HARVEST

The 2017 vintage began with reasonable weather throughout bloom and set. During the sizing phase, we experienced very warm weather that affected berry growth on many varieties. In mid-September, while harvest slowed due to moderate temperatures, the prolonged ripening period maintained vine balance and high fruit quality. Overall, the 2017 vintage delivered yields slightly below normal while upholding our desired fruit characteristics and quality.

## WINEMAKING

The varieties in this Cabernet-based blend are harvested and fermented individually by vineyard lots and then aged in American oak barrels. The lots were racked twice during barrel ageing, blended together and put into 65% New American oak barrels for an additional 3 months. Just prior to bottling the wine is filtered. The 2017 Paso Quest Red Wine was aged for a total of 18 months in oak, blended in Spring of 2019 and bottled in May of 2019.

## TASTING

This 2017 Quest Cabernet-based blend displays a beautiful creamy menthol nose with hints of sweet coco. These aromas continue through the palette and evolve into rich flavors of dark chocolate and crisp mint; the result of being aged in American Oak barrels. As the flavor evolves on the palette, the soft supple tannins melt away leaving evergreen notes that linger long past the initial sip.

### VARIETALS:

53% CABERNET SAUVIGNON, 21% PETIT VERDOT, 13% MERLOT, 9% PETITE SIRAH, 4% CABERNET FRANC

AVA: PASO ROBLES

HARVEST DATE: SEPTEMBER 29 - OCTOBER 20, 2017

OAK PROGRAM: 15 MONTHS IN NEW AND NEUTRAL AMERICAN OAK, 3 MONTHS IN NEW AMERICAN OAK

FILTRATION: CROSSFLOWED PRIOR TO BOTTLING

TOTAL ACIDITY: 0.61g TARTARIC/100ML PH: 3.79 ALCOHOL: 14.50%

PRODUCTION: 9,000 CASES

