

# 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.

## 2019 HARVEST

2019 was a challenging growing season. Above average rainfall persisted throughout the spring with the last rainfall occurring May 31st. These conditions kept the spring free of frost threats but relatively cool, leading to slow vine growth. The cooler weather also delayed fruit development. The summer months were somewhat erratic with short heat waves followed by cooler periods. These conditions helped the vines and clusters to somewhat catch up. Ultimately, the cooler weather persisted with only a few autumn heat spikes, leading to slower berry maturities and a later harvest. Mid-late October brought overnight freezes which required some harvest mitigation, but by early November harvest was complete

## WINEMAKING

The Cabernet & Cabernet Franc are harvested and fermented individually by vineyard lots and then aged in once and twice used American oak barrels for sixteen months. 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 was crossflowfiltered. The 2019 Quest Red Wine was aged for a total of 19 months in oak, blended in spring of 2021 and bottled in late June of 2021.

## TASTING

The 2019 Quest is unique expression of this Cabernet Sauvignon and Cabernet Franc blend. On the nose, refreshing notes of menthol, fresh cedar and a dusting of coco. The flavors evolve on the palette to display crisp winter green mint, dark chocolate, lush vanilla and touch of cooking spice. As the flavor evolves the soft supple tannins linger leaving behind a hint of evergreen



**VARIETALS:** CABERNET SAUVIGNON, CABERNET FRANC

**AVA:** PASO ROBLES

**HARVEST DATE:** 9/13 -9/28/2019

**OAK PROGRAM:** 16 MONTHS IN 1X AND 2X USED AMERICAN OAK, AFTER BLENDING 65% NEW AMERICAN OAK

**TIME IN OAK:** 19 MONTHS

**ALCOHOL:** 14.50%