

# QUEST

CABERNET BLEND FROM PASO ROBLES, CALIFORNIA

Quest is a wine that aims to express the increasingly recognized potential and excitement of Paso Robles. It is a blend of Cabernet Sauvignon and Cabernet Franc that showcases the luscious softness and depth produced in our mountainous, oak-studded, maritime-influenced home. Both noble grapes thrive 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.

## 2021 HARVEST NOTES

The 2021 growing season was very typical through early spring with warm days and cool nights. Early summer through harvest gave us some unexpected heatwaves but plenty of marine breezes and mild weather prevailed. The result was a slight delay of harvest while we waited for acidity, pH and brix to balance creating mature flavors.

## VINEYARD NOTES

We source our Quest Cabernet Sauvignon from four of our favorite districts in the area: The Estrella district, with its loamy and gravelly river plain slopes and canyons. The San Miguel district with large rolling hills situated on ancient river plains' edge and riverbanks that possess an intriguing blend of soils with both loam, gravel and calcareous deposits. The Geneseo district, in the heart of the ancient river plains and boasting rich loamy soils. The Paso Robles Highlands district, where ancient seabed calcareous soils are integrated with gravelly soils.

Our Cabernet Franc is sourced from vineyards in the Creston district, known for its large daily diurnal swings aided by the Templeton Gap maritime afternoon breezes and gravelly soils, and the Paso Robles Highlands district.

## WINEMAKING NOTES

The Cabernet & Cabernet Franc are harvested and fermented individually by vineyard lots and then aged in used 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 2021 Quest Red Wine was aged for a total of 11 months in oak, blended in summer of 2022 and bottled in late September of 2022.

## TASTING NOTES

The Quest Cabernet Franc Blend is an exciting and unique wine. This blend displays a beautiful herbaceous nose of anise seed, warm chocolate, and fresh mint. On the palette flavors of black fruit, dark chocolate, and slightly earthy nuance of leather are present. On the finish, soft fine tannins leave a light coat on the palette and mingle with a delicate touch of acidity that balance the wine allowing the flavors to linger.

**VARIETALS:** CABERNET FRANC & CABERNET SAUVIGNON

**AVA:** PASO ROBLES

**HARVEST DATE:** 9/29, 10/11, 11/4, 11/8, 11/10/2021

**OAK PROGRAM:** 8 MONTHS IN USED AMERICAN OAK, 3 MONTHS IN 65% NEW AMERICAN OAK

**TIME IN OAK:** 11 MONTHS

**ALCOHOL:** 14.50%

