

# TROUBLEMAKER

## RED BLEND

### BLEND 12

Comprised of varietals that flourish in Paso Robles' distinct growing region, Troublemaker consists of Syrah, Grenache, Petite Sirah, Mourvèdre and Zinfandel. Syrah is the backbone of the wine, setting the stage for a fruit-forward style and a full body. Petite Sirah contributes to the deep ruby color. Sweet and bright red fruit flavors of Grenache blend with the rustic and lively flavors of the Mourvèdre, while Zinfandel adds its signature zing to round out the blend.

### VINEYARDS

The grapes for Troublemaker are sourced from key vineyard sites throughout the Central Coast, adding to the complexity of the blend. The warm climate of Paso Robles – specifically El Pomar, Estrella and Templeton Gap Districts add body and depth to the wine. Other Central Coast vineyard sites were chosen for their unique characteristics, as well as the dry farmed Zinfandel from Lodi, ultimately leading to a more complex blend.

### PRODUCTION

The grapes were harvested, crushed, then cold-soaked prior to fermentation in five-ton, open-top tanks, as well as 20-60 ton closed-top stainless steel tanks for 7 to 14 days. Wines were aged in oak for a minimum of 15 months and a maximum of 27 months, depending on the vintage. All barrel aging was done in French and American oak barrels, 70% of which were new. Blend 12 was first assembled in September of 2018 and was cross-flow filtered prior to bottling in late January 2019.

### TASTING

The Troublemaker blend is an opaque deep purple color with powerful aromas of ripe cherry, dried plum and savory sage. The palate entry is somewhat of a surprise as the finesse of black current, hints of sweet oak and espresso lead to luxuriously soft yet firm tannins that linger through the mid-palate and beyond.

#### VARIETAL BREAKDOWN:

35% SYRAH, 23% GRENACHE, 17% ZINFANDEL, 14% PETITE SIRAH, 11% MOURVÈDRE

#### APPELLATION BREAKDOWN:

42% PASO ROBLES, 19% ARROYO GRANDE VALLEY, 15% MONTEREY, 14% LODI, 10% SAN BENITO

AVA: CENTRAL COAST

OAK PROGRAM: 70% NEW FRENCH OAK AND AMERICAN OAK

TIME IN OAK: 15 – 27 MONTHS

FILTERED: CROSSFLOW

BOTTLED: 1/22 – 1/24/2019

PRODUCTION: 21,000 CASES

ALCOHOL: 14.50%

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