TROUBLEMAKER BY ALISTIN HOPE

BLEND 16

Comprised of varietals that flourish in Paso Robles' distinct growing region, Troublemaker consists of Syrah, Petite Sirah, Mourvèdre, Grenache, 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.

HARVEST

The vineyards that we source for Troublemaker are located along the Central Coast, with the majority grown in the Paso Robles AVA. The region is primarily arid, like the Mediterranean, so the inland areas of the Central Coast tend to average 14 inches of annual rain and have mild to moderate weather throughout the growing season, which is perfect for these red varietals to grow. Our summers are warm to hot which slows berry development, keeping them small with a desirable skin to juice ratio. We harvest from mid-September to late October. Harvest months are typically warm and dry, aiding in fruit maturity. Our growing season is long, aiding in pronounced and balanced flavors and color.

WINEMAKING

The grapes were harvested, crushed, then cold-soaked prior to fermentation in five-ton, open-top tanks, as well as and 20-60 ton closed-top stainless steel tanks for 7 to 14 days. Wines were aged in oak for an average of 20 months, depending on the vintage (2015 – 2021). All barrel aging was done in French and American oak barrels, 70% of which were new. Blend 16 was initially assembled in November of 2022. The final blend was crossflow filtered prior to bottling in late January of 2023.

TASTING

Troublemaker Blend 16 has an opaque purple color. The nose is bursting with jammy boysenberry and blackberry, along with a fresh hint of raspberry. These fruit aromas carry through to the palate and are accentuated by underlying tones of peppercorns, dried tobacco and roasted coffee. Velvety tannins and balancing acidity bring out the vibrant fruit character of this complex blend.

VARIETAL(S): Syrah, Petite Sirah, Grenache, Zinfandel, Mourvèdre

AVA: CENTRAL COAST

OAK PROGRAM: 70% new French & American Oak

TIME IN OAK: 20 months on average

ALCOHOL: 14.5%

