

TROUBLEMAKER

RED BLEND

BLEND 10

Comprised of varietals that flourish in Paso Robles' distinct growing region, Troublemaker consists of Syrah, Grenache, Zinfandel, Petite Sirah and Mourvèdre. 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 a few key sites throughout the Central Coast, with the majority of those vineyards located in Paso Robles – specifically El Pomar, Estrella and Templeton Gap Districts. The moderate coastal climate vineyards of the Arroyo Grande Valley as well as sites in Monterey County were chosen for their unique characteristics, 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 and 20-60 ton closed-top stainless steel tanks for 7 to 14 days. Wines were aged in oak for a minimum of 14 months and a maximum of 26 months, depending on the vintage. All barrel aging was done in French and American oak barrels, 30% of which were new. Blend 10 was first assembled in January 2016 and was cross-flow filtered prior to bottling in late May / early June of 2016.

TASTING

Troublemaker has a deep ruby-black color with sweet fruit aromas of boysenberry and blueberry, along with pipe tobacco, menthol, clove and vanilla. On the palate, the entry is lush with vibrant red and black fruit flavors. Sweet baking spices and herbal notes add to the complexity of the wine, while the finish is long and juicy with lingering notes of coffee and vanilla.

TECHNICAL NOTES

Varietal Breakdown: 50% Syrah, 17% Zinfandel, 15% Grenache, 10% Mourvèdre, 8% Petite Sirah

AVA: Central Coast: 50% Paso, 20% San Benito County, 12% Santa Ynez, 18% Paicines

Oak Program: 30% new French Oak and American Oak

Length of time in Oak: minimum 14 months, maximum 26 months

Filtered: Crossflowed

Bottled: 5/8/2016

Production: 45,000 cases

Alcohol: 14.5%

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