

TROUBLEMAKER

RED BLEND

BLEND 9

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 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 – 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 20-60 ton closed-top stainless steel tanks for 7 to 14 days. Wines were aged in oak for 14 months on average. All barrel aging was done in French and American oak barrels, 15% of which were new. Blend 9 was first assembled in January 2015 and cross-flow filtered prior to bottling in June of 2015.

TASTING

Troublemaker Blend 9 has a deep purple-black color. Bold fruit aromas of muddled blackberry and spicy raspberry combine with smoke, white pepper, clove, tobacco, leather and sweet brown baking spices. Troublemaker has a full juicy-fruit intensity on the palate with a smoky, toasted oak finish.

TECHNICAL NOTES

Varietal Breakdown: 71% Syrah, 16% Grenache, 8% Zinfandel,

3% Petite Sirah, 2% Mourvedre

AVA: Central Coast (Paso Robles, Arroyo Grande Valley, Monterey County)

Oak Program: 30% New American & French Oak, 70% Neutral

Length of time in Oak: 14 months

Filtered: Cross-flow

Bottled: 6/1-6/5, 6/7-6/8/2015

Production: 42,456 Alcohol: 14.5%

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