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BROKEN EARTH

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Nero d'Avola



Nero d'Avola- This 4.8 tons were handpicked and delivered to the winery (our first year at the new facility) on September 30th, 2019. The fruit was crushed and inoculated that same day with Clos yeast. Pump overs were done twice a day throughout the ferment. Alcoholic fermentation finished on November 8th and the tank was pressed off skins. Malolactic fermentation began on November 12th, and the wine was transferred to 50% '17 FO barrels and 50% '17 HO barrels. Malolactic fermentation continued until January 7th, 2020. The wine stayed in barrel until June 18th, 2020, and then filtration was performed and the wine was bottled.

The decision was made to bottle the wine early after sensory evaluation. The wine had come together so well and retained all of the primary fruit characters associated with the variety that further aging was deemed not necessary.

The abundance of black cherry and dark plum dominate this wine. The fruit is forward and subtly supported by some oak and bright acidity. The tannins are plush but relatively soft, offering a wine for many occasions which will pair with a wide array of foods as well as an enjoyable drink on its own. The variety has an outstanding future ahead of it in Paso Robles.

CHRIS CAMERON
Winemaker



Alcohol..... **13.9%** pH..... **3.75** R/S..... **1.5g/L** TA..... **5.1g/L**
Harvest Date..... **Sept 2019** Bottling Date..... **June 2020**



AWARDS



91pts - Wine Enthusiast