



BROKEN EARTH

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Nero d'Avola

Nero d'Avola- This 4.8 tons were handpicked and delivered to the winery on September 26, 2020. The fruit was crushed and inoculated that same day with Clos yeast. Pump overs were done twice a day throughout the ferment. Fermentation on skins was done at 22.5 Brix for 10 days at 65°F. Maturation took place in French and American hybrid oak barriques for 9 months. The wine stayed in barrel until June 2022, 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 unnecessary.

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

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Alcohol..... **14.9%** pH..... **3.59** R/S..... **3.5g/L** TA..... **6.4 g/L**
Harvest Date..... **Sept 2020** Bottling Date..... **Aug 2022**

