



2020 CV Studium

STUDIUM - Latin for “the house of learning” the 2020 Studium is a proprietary blend that is made early after pressing. It is first aged in neutral French barrels for 12 months, then transferred to second year French oak for just the right soft touch of sweet oak. Harvested late October 2020, the grapes for Studium were gently de-stemmed and immediately inoculated with yeast. Two pump-overs a day completed the fermentation, the wine was then pressed, and malolactic fermentation was initiated.

The 2020 Studium is the only proprietary blend in the CV line. It is only produced in years where the grapes are of the highest quality. Studium is a medium bodied wine with soft inviting tannins. Packed with bright plum and cherry flavors and aromas of dried flowers. The balance of acid and tannin will ensure that this wine will age gracefully and slowly. This wine will pair nicely with roasted duck and a nice steak.



BEN MAYO, Winemaker

TECHNICAL NOTES

Alcohol 15.4%
pH 3.71
R/S 1.1 g/L
TA 6.3 g/L

Harvest Date Oct 2020
Bottling Date May 2023

UPC: 8 16441 01150 1

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