

2016 GYPSY



Tasting Notes

Rich and meaty on the nose, refined and balanced on the palate. The 2016 Gypsy is an old world style GSM that is up front with plummy fruit flavors and rounded out by notes of game, leather, and subtle herbs.

Composition:

53% Grenache, 37% Syrah, 10% Mourvedre

Appellation: Central Coast

Vineyards:

63% Derby, 20% Thompson, 17% Kimsey

Viticulture: Sustainable, Hand Harvested

Fermentation: 1.5 ton lots in open top fermenters, 5 day cold soak, 100% Wild yeast fermentation, 18% whole cluster, twice daily punchdowns and pumpovers. No yeast or nutrients added

Elevage: 22 months in 38% Neutral French Oak Puncheons, 62% Neutral French Oak barriques on the lees. Racked once before bottling, unfinned and unfiltered.

Alcohol: 14.65%

Production: 250 cases

