

22 Pirates

2017 RED BLEND

22 Pirates was created to utilize some of the best grapes and wines scattered throughout the best wine growing regions in all of California. California has often been compared to many other wine regions around the world, but many would argue that no other region mirrors California better than the Rhone Valley. We created 22 Pirates to showcase those varietals and the extremely complex and outstanding wines that can be created when you strip away the varietal designation and simply make the best wine you can with the many grape varietals that are farmed throughout California. The wine uses any or all of the 22 Rhône varietals recognized in California, to create this beautiful and intricate wine.

HARVEST NOTES

In 2017 winemakers and vineyard owners rejoiced in unison from the ideal weather at bud break in the spring, right through perfect ripening temperatures through October and until the last grape was harvested. The winter prior to the 2017 growing season was wet and supplied well above average rain fall to drench the soil profile and create an optimal environment for a fruitful 2017 season. The rain subsided in early spring allowing the vines to dry out and utilize the full water profiles in the soil to gain great early season vigor. Perfect temperatures through fruit set and into the summer allowed for higher than average yields and more clusters on the vine than had been seen in the previous 3 vintages. Warm late summer temperatures gave us long hang time and perfectly ripened grapes on the vine. 2017 will go down as an above average year for yields and a well above average year for quality.

WINEMAKING NOTES

The 2017 22 Pirates wine was sourced from premium vineyards from throughout California. Painstaking trials and blending went in to the creation of the highest quality final product possible. The grapes are sourced from sustainably farmed vineyards and given ultra-premium style winemaking techniques to ensure the utmost of quality. The grapes are given extended cold soaking prior to fermentation and extended maceration post fermentation for maximum extraction of color and tannins. The wines are pumped over 3+ times per day for 2 weeks during peak fermentation to aid in the extraction process and provide a clean fermentation to maintain quality. Once finished, the wines are aged in premium French oak prior to final blending and bottling.

TASTING NOTES

Color: Dark garnet

Aromas: Milk chocolate truffle, caramel, baking spice

Flavors: Dark plum, blackberry and medium tannins

Structure: Heavy body, medium tannins, long finish

Pairing: Mushroom risotto, lamb stew and lentils with sausage

TECHNICAL INFORMATION

Vineyard: 100% Estate Vineyards

Blend: 60% Syrah, 18% Petite Sirah, 9% Grenache, 7% Carignane, 6% Cinsault

Aging: 16 months on 30% New French Oak, 70% Neutral French Oak

Harvest date: 9/15 –10/22

Average Brix at Harvest: 25.5

PH: 3.61

TA: 0.62

Bottling Date: 3/20/19

Alcohol %: 14.4%

Sugar: 5.5g/L

