

In folklore dating back to pre-biblical times, the mandrake root has been imbued with all manner of magical powers. It was known to be an antidote against enchantments, to make the barren fertile, and, most commonly, to have power as a love potion. Aphrodite, Greek goddess of Love, was sometimes known as the "Lady of the Mandrake" for the root's association with life's carnal pleasures. This elixir, made from 100% Paso Robles Cabernet Sauvignon is sure to surprise and excite with its amazing texture,

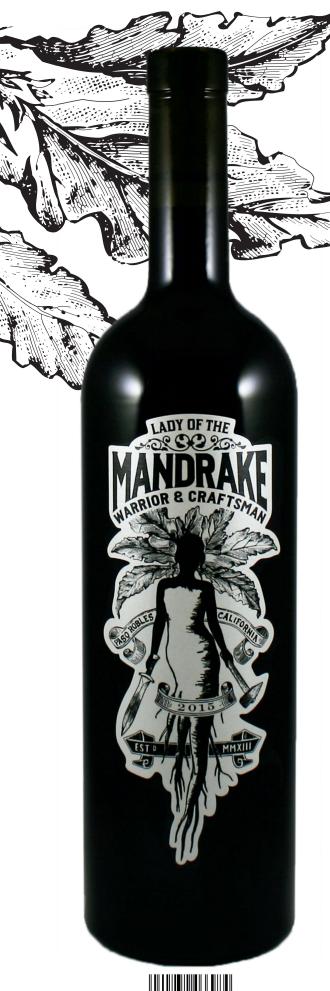
# ELEVAGE & TASTING NOTES

Made from a single vineyard in the heart of the Paso Robles AVA, this wine was aged for 12 months sur-lie in a combination of stainless steel tank, French oak, and American oak barrels. It was then allowed an additional 12 months finishing in bottle before its

The wine is dark, with a rich aromatic bouquet of black cherry, cassis, and sandalwood. The palate is rich and delicious, with notes of blackberry, plum, cigar box, and marzipan, and finishes with a hint of cocoa powder and clove. Drink Now -2020+.

### 🔇 TECHNICAL DATA 😢

Varietal ----- 100% Cabernet Sauvignon Vineyard ----- French Camp AVA ----- Paso Robles Harvest ----- September & October 2013 Brix at Harvest ----- Average of 24 pH ----- 3.7 Élevage ----- Tank & Barrel Cooperage ----- French & American Oak Bottled ----- **August 2014** Titratable Acidity ----- .570 g/100ml Alcohol ------ 14% Malolactic fermentation ----- 100% Production ----- 1632 Cases





BACKGROUND

In folklore dating back to pre-biblical times, the mandrake root has been imbued with all manner of magical powers. It was known to be an antidote against enchantments, to make the barren fertile, and, most commonly, to have power as a love potion. Aphrodite, Greek goddess of Love, was sometimes known as the 'Lady of the Mandrake' for the root's use as an aphrodisiac. This elixir, a blend of Paso Robles Cabernet Sauvignon and Merlot, is named in honor of Aphrodite's two best-known lovers: Hephaestus, god of craftsmen, and Ares, god of War. Aphrodite would love this wine twice.

# ELEVAGE & TASTING NOTES

Picked under the cloak of night, the fruit from which this wine sprung, comes from a select group of vineyards in the Paso Robles AVA. After extended maceration, the wine was aged for 12 months in a combination of stainless steel tank, French oak, and American oak barrels.

The wine is dark red and brooding with cherry cola and bakers chocolate on the nose. The palate bursts with red fruit, Dr. Pepper, and a velvety texture chock full of plush tannins, finishing with baking spices, candy corn, and Christmas pudding. Drink Now-2020.

### JOSE TECHNICAL DATA 22000

 Varietal
 Cabernet Sauvignon, Merlot

 Vineyard
 Lindstrom, T&A

 AVA
 Paso Robles

 Harvest
 September & October 2015

 Brix at Harvest
 23.8

 pH
 3.76

 Élevage
 Barrel Aged

 Cooperage
 French and American Oak

 Bottled
 September 2016

 Titratable Acidity
 0.58

 Alcohol
 14.0%

 Malolactic fermentation
 100%

 Production
 959 cases







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## ELEVAGE & TASTING NOTES

Sourced primarily from old-vine Chenin Blanc, grown in the Clarksburg AVA, this wine was aged for 6 months sur-lie in a combination of stainless steel tank and neutral French oak barrels. A splash of organically farmed Sauvignon blanc is also part of this blend.

Before you even pour it, the clear flint bottle shows off the gorgeous pale golden color of the wine. Kaffir lime leaf and honeycrisp apple dance across the rim of your glass, followed by white slate minerality and spring blossoms. A hint of apricot and stone fruit on the palate lead to fresh finish with bright, clean acidity. Drink Now-2019.

## JOSE TECHNICAL DATA 2200

varietat	80% Chenin Blanc, 20% Sauvignon Blanc
Vineyard	Reamer Farms, Coquelicot
AVA	California
Harvest	August & September 2016
Brix at Harvest	19.8
pH	3.42
Élevage	Fermented & aged in stainless steel & neutral barrels
Cooperage	Neutral French Oak
Bottled	February 2017
Titratable Acidity	0.49
Alcohol	12.0%
Malolactic fermentation	<b>70</b> %
Production	503 cases







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# ELEVAGE & TASTING NOTES

A Saignee Rose, from a single vineyard in Paso Robles, this wine was aged for 4 months sur-lie in stainless steel tank & Neutral French oak barrels. It was then allowed an additional 1 month finishing in bottle before its release in March of 2017.

Pink and zingy, it literally glows and shines as you swirl it in the glass. It's all about fresh acidity, and delicious fruit on this wine. Floral, and tart notes of cherry jolly rancher and watermelon bubblegum dance on the palate leading to a clean flinty finish. Drink Now.

### SC TECHNICAL DATA 2268

 Varietal
 Cabernet Sauvignon, Merlot

 Vineyard
 Four Palms

 AVA
 Paso Robles

 Harvest
 September & October 2016

 Brix at Harvest
 22

 pH
 3.14

 Élevage
 Fermented & aged in stainless steel & neutral barrels

 Cooperage
 Neutral French Oak

 Bottled
 February 2017

 Titratable Acidity
 0.69

 Alcohol
 13.5%

 Malolactic fermentation
 None

Production ----- 503 cases