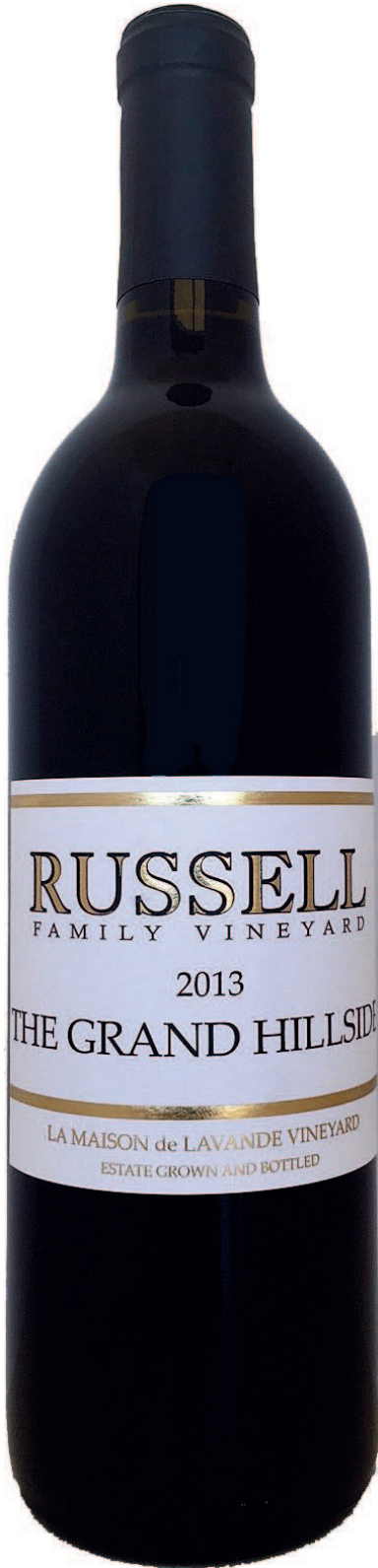




RUSSELL

FAMILY VINEYARD



2013 The Grand Hillside

APPELLATION

Paso Robles Westside, Willow Creek Appellation

GRAPE VARIETIES

59% Syrah, 41% Grenache

SOIL

The vineyard is located on a very steep south facing slope (40%) of our home estate vineyard. The soil is a blend of Calcareous, clay and sand, which creates complexity and aging capacity.

VINEYARD

The vines are very close spaced, around 2240 vines per acre. Very clean vertical shoot position on extremely steep south slope allows for best exposure for optimum ripening. Very low yield, at only 2 tons per acre.

VINIFICATION

Hand picked at 26.8 Brix with good acidity at 6.8 TA. The grapes are cold soaked for 7 days at 40 degrees and then fermented for two weeks at 85 degrees. The wine is left on the skins for three weeks after the fermentation is complete to extract all the flavors from the grapes. The wine is immediately pressed to 100 % French Oak barrels and aged for 17-18 months before bottling.

ALCOHOL

15.5%

CASES PRODUCED

358

TASTING

GOLD MEDAL winner– 2016 Central Coast Wine Competition. Full-bodied and inky with persistent, intensely perfumed scents of raspberries, cassis, cherry, smoky minerals and violet. Opulent and round with knock-out aromas. Will benefit from cellaring for 10–20 years.