

PASO ROBLES TOOTH+NAIL

2021 Tooth & Nail The Fiend

Winemaking

The 2021 vintage of “The Fiend” comes from some of our favorite vineyards in Paso Robles. After night harvesting, each vineyard block was destemmed and fermented separately in a mix of vessels. Primary fermentation spanned seven to 10 days until each lot achieved ideal phenolic composition. After pressing, the wines were barreled down for the balance of fermentation and aging. The individual lots were aged on the lees for 12 months in French oak barrels (25% new oak). The final blend was then assembled and raised for three months in stainless steel tanks prior to being bottled unfiltered.

Tasting Notes

The 2021 vintage of The Fiend is a provocative blend of Malbec (77%), Petite Sirah (16%) and Cabernet Sauvignon (7%). It exhibits a classic Malbec signature of thunderous black fruit supported by hints of purple flower, savory herb and graphite. The mouthfeel is deep and saturated with densely layered flavors of red currant, black cherry and blackberry. Hints of vanilla-caramel and newly toasted French oak join polished tannins on a rich, supple finish.

Tooth & Nail Audubon Series

Powerful, elegant and unconventional blends with labels inspired by the art of naturalist John James Audubon.



Appellation: Paso Robles

Harvest Dates: September 15 –
October 23, 2021

Aging: 15 months in French oak
barriques and stainless steel

Alcohol: 14.9%

pH: 3.81

TA: .52 g/100 ml

Production: 537 cases

