

2020 Tooth & Nail The Fiend

Tasting Notes

Check in at 79% Malbec, 12% Petite Sirah, and 9% Cabernet Sauvignon, "The Fiend" from 2020 explodes with black fruit, white cake batter and sage. The flavor profile begins with blackberry followed a healthy dose of currant flavors supported by refreshing acidity. The finish is long and driven with cocoa powder and coffee flavors from the french oak dancing around purple flower and blue berry flavors.

Winemaking

All destemmed, the various lots were fermented by vineyard block in a mix of fermentation vessels. Alcoholic fermentation took place over a period of 7-10 days and was completed post pressing prior to being sent to barrel. Wines aged on lees through Malolactic fermentation and continued with elevage for 11 months until being assembled as. The blend was raised in stainless steel for two months prior to bottling in September 2021.

Tooth & Nail Audubon Series

The Tooth & Nail labels are John James Audubon originals; beasts of the early 1830s fighting "Tooth & Nail" to survive. Audubon shows ferociousness of a jaguar. Stalking her pray and attacks with the fury of an incarnate FIEND.



Appellation: Paso Robles

Harvest Dates: September 15 - October 15,

2020

Aging: 11 months in 25% New French

Oak Barrique

Alcohol: 15%

pH: 3.75

TA: 5.75 g/100 ml

Production: 400 cases

