

Aaron

2014 Citizen

Paso Robles

2014 was a surprisingly early vintage, with harvest beginning and ending at least 2 weeks earlier than normal. A combination of both characteristically warm conditions and uncharacteristic cool spells throughout the summer and early fall led to wines with great balance and excellent freshness. However, yields were low, compounded by the 3rd consecutive year of drought. Overall, the vintage gave us the concentration as we expect to see in drought years, with the wines showing powerful structures, yet balanced with excellent acidity and juiciness.

Each of the vineyard lots were hand picked and sorted three times prior to processing into small open top fermentors. Both the Petite Sirah and Syrah components of the blend were mostly destemmed, although some of the Syrah lots saw 40% whole clusters. The fruit was chilled to 48F and cold-soaked for 4-8 days, until a spontaneous native fermentation began. Delastage was performed for the first 7 days, followed by hand punchdowns twice per day over the course of another 3 weeks, totaling 35-40 days of skin contact. After pressing, the wine was pressed directly to 400L French oak puncheons, 30% new. Total élevage was 22 months with no racking. The wine was bottled unfiltered in September 2016.

Citizen is a wine that encompasses the things we love so much about Westside Paso Robles - that incredible combination of rich fruit and savory nuance, all wrapped up in a powerful wine built for the cellar. The nose brings out dark cherries, roasted meat, herbs, toasted marshmallow, white pepper, and chili cocoa. On the palate the wine is huge and mouthcoating, loaded with blueberry, Medjool date, peppered meat, and savory notes that coat the palate. Youthful tannins are firm now, so we suggest laying Citizen down for a few years in the cellar to soften, or give it a good decanting prior to enjoying. Drink 2018-2030.

TECHNICAL DATA

Vineyards: Rolph, Briarwood, Dehaeseleer, Toucan, Niner, Spanish Springs

Harvest Dates: 9/9/14 - 10/10/14

Composition: 53% Petite Sirah, 47% Syrah

Alcohol: 15.8%

pH: 3.88

TA: 5.6g/L

Elevage: 22 months in 30% new French oak

Production: 121 cases

