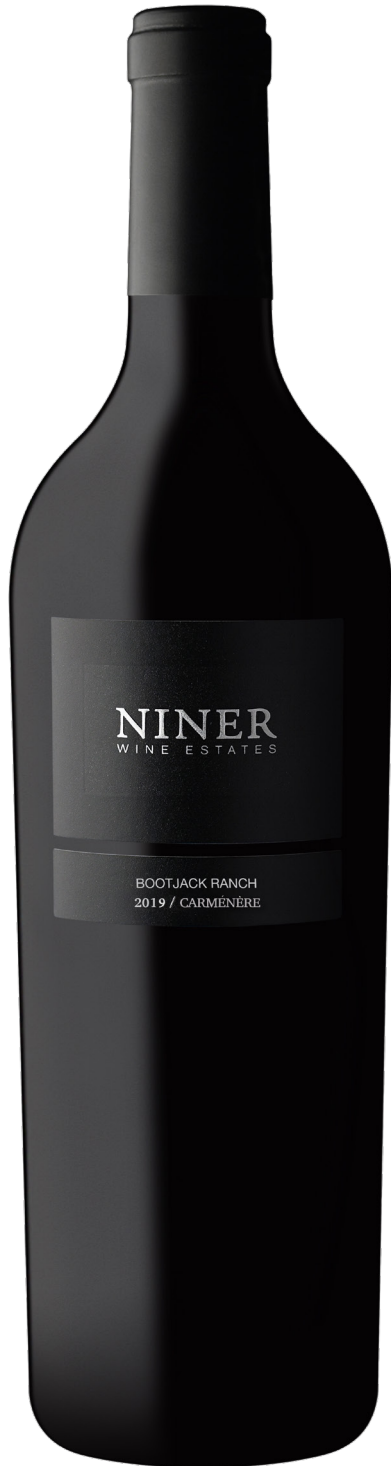


2019  
**RESERVE  
CARMÉNÈRE**  
Bootjack Ranch, Paso Robles  
*95% Carménère · 5% Cabernet Sauvignon*



**VINEYARD**

Carménère is a long-lost Bordeaux grape that is rarely planted in California. In fact, our four acres at Bootjack Ranch make up 6% of the entire acreage across the state of California. It is notoriously tough to ripen, and generally prefers warmer weather to develop its signature green bell and serrano chile flavors. Bootjack Ranch is perfectly suited to provide this environment. In 2019 we saw lower than average yields in our Carménère, but the temperate, long growing season provided optimal ripening conditions.

**IN THE WINERY**

We hand-harvested our Carménère in two picks on October 17th and 25th. We de-stemmed the grapes and fermented them in stainless steel tanks. 100% free run juice was then moved into 45% new French Oak barrels. Our Winemaker hand-selected special oak barrels with dark, espresso flavors to round out the wine's powerful tart cherry and serrano chile personality. We bottled this wine after 22 months of barrel aging, and it's a beautiful representation of this unique varietal.

<b>WINEMAKER</b>	Patrick Muran
<b>CLONES</b>	Field Select, VCR-702, B2
<b>BLOCKS</b>	A4a, A4b, A7
<b>AVERAGE BRIX</b>	24.9°
<b>pH/TA</b>	3.8/5.6 g/L
<b>ALCOHOL</b>	14.1%
<b>AVERAGE YIELD</b>	1.4 tons/acre
<b>BARREL AGING</b>	22 months
<b>COOPERAGE</b>	45% New French Oak