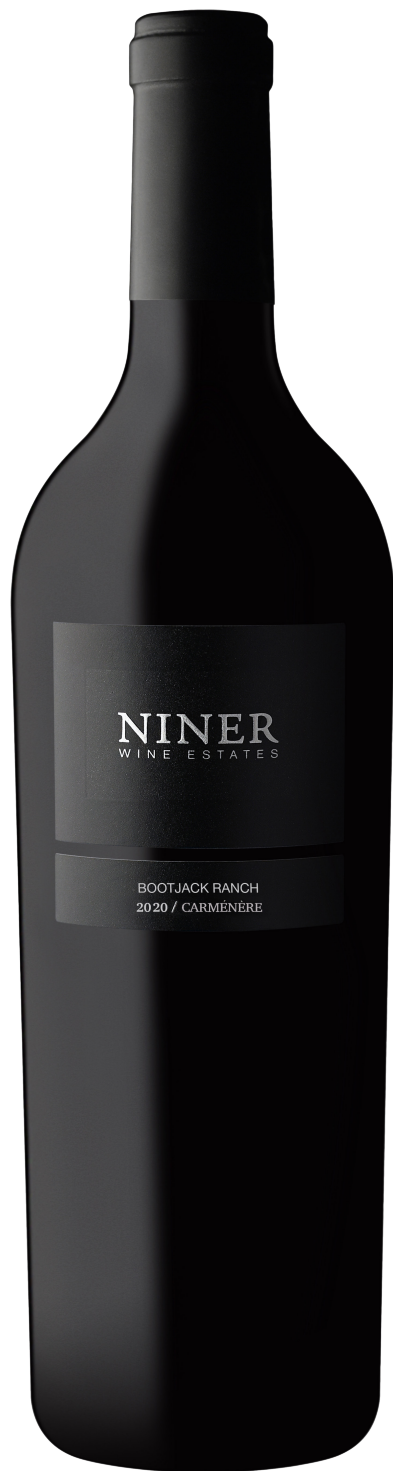


2020

# RESERVE CARMÉNÈRE

Bootjack Ranch, Paso Robles

96% Carménère · 3% Cabernet Sauvignon · 1% Merlot



## VINEYARD

The 2020 vintage was unforgettable. For the first half of the growing season Bootjack Ranch was an escape from the rest of the world with well-timed rains in the spring, no frost events and moderate to cool temperatures through July. However, conditions changed dramatically in August and September with two separate weeks of record-breaking heat which accelerated ripening. In addition, fires to the north and south of us brought periods of smoke exposure. Fortunately, the smoke never sat long enough to ruin our grapes and our Carménère, which needs heat to fully ripen, navigated the heat spikes well. We picked our Carménère in one pick on October 16th, a couple of weeks earlier than normal.

## IN THE WINERY

We hand-sorted, destemmed and gravity-fed the grapes into a combination of stainless-steel tanks (2/3) and oak tanks (1/3). The grapes fermented for 11 days and were pressed at dryness. We aged the wine for 20 months in standard French oak barrels, 40% of which were new. We used some heavy toast barrels to add coffee and butterscotch notes. This vintage is a classic expression of Carménère from Bootjack Ranch, with plush fruit (blueberry) and spice (black pepper), accentuated by warm oak.

WINEMAKER	Patrick Muran
CLONES	Field Select, 33, 181
BLOCKS	A4a, A4b, B2, A5
AVERAGE BRIX	25.1°
pH/TA	3.8/5.4 g/L
ALCOHOL	14.2%
AVERAGE YIELD	1.8 tons/acre
BARREL AGING	20 months
COOPERAGE	40% New French Oak