RESERVE SQUARE ROOT

Heart Hill Vineyard, Paso Robles 52% Syrah · 25% Grenache · 23% Mourvèdre



VINEYARD

2018 was a fantastic year to farm grapes in Paso Robles. March rainstorms promoted lots of canopy growth in our vines, creating a canvas for a healthy growing season. Moderate temperatures throughout the year were a welcome change. The result was great flavor development and high natural acidity in our grapes, which means we could harvest them at the optimal time. We harvested our Syrah, Grenache and Mourvèdre from late September to late October.

WINEMAKING

Square Root always features Syrah, Grenache and Mourvèdre. Our goal is to craft a layered and dense wine that features the distinct characters of each grape. We harvested Grenache first, and destemmed the fruit, fermenting the whole berries in a 300 gallon French Oak cask. We fermented the Syrah in stainless steel tanks at a cool temperature and with a portion of whole-cluster fruit to preserve ripe flavors and add a layer of spice. The Mourvedre had excellent flavor concentration and was fermented in a combination of stainless steel tanks and oak barrels. By blending these three grapes we can highlight the power and finesse of the Syrah, the bright fruit of the Grenache and the earthiness of Mourvèdre. Aging Recommendation: Early Maturity decant now or age an additional 5+ years in your cellar.

WINEMAKER	Patrick Muran
CLONES	247, 362, 383, 470, 174
BLOCKS	H10, H25, H14, H7, H8
VINEYARD	Heart Hill Vineyard
AVERAGE BRIX	2
pH/TA	3.7/6.0 g/L
ALCOHOL	14.5%
AVERAGE YIELD	3.2 tons/acre
BARREL AGING	19 months
COOPERAGE	52% new French Oak
PRICE	\$55

