

ARTISTRY IN WINEMAKING SINCE 1982



TECHNICAL NOTES

Composition:

Cabernet Franc - Alisos & Camp Four Vineyards (33%)

Alisos Vineyard (17%)

Camp Four Vineyard (16%)

Cabernet Sauvignon – Grassini Vineyard (32%)

Merlot - Alisos Vineyard (32%)

Malbec – Rancho Sisquoc Vineyard (3%)

Production: 69 cases

Alcohol by volume: 14.2%

pH: 3.56

Titratable acidity: 0.66 g/100 ml.

Cellaring potential: Three to five years

Bottle price: \$45.00

2013 EVIDENCE

Santa Barbara County - Red Blend

History

While I am generally known as a producer of Burgundian varietals, I have actually been producing wines from Bordeaux varietals even longer. I enjoy surprising people with our Evidence, and I'm proud that the wine demonstrates the high quality that can be attained from the best vineyards in our area.

The Harvest

The 2013 harvest was notable for its moderate temperatures that allowed the grapes to fully mature. All of the varietals were harvested from October 10th through the 16th, with an average sugar content of 25.0 Brix.

Winemaking

All of the grapes were 100% destemmed and crushed into small open top fermenters. After an average three-day cold soak period, the must was inoculated with specialized yeast cultures. The fermentation period averaged 16 days, after which the wine was pressed off, settled, and then racked to French oak barrels for aging. After 21 months of aging in barrels, of which 56% were new, the wines were blended, lightly fined, filtered and bottled in July 2015.

The Wine

The wine has a medium dark ruby color. The aroma is a complex mix of fruitcake, orange peel, cedar and Oriental spices. On the palate, the wine is medium bodied with soft tannins and flavors of dried currants, tobacco and cloves. This vintage has a soft but powerfully extracted presence on the palate.

Food pairings

Try with a winter stew seasoned with rosemary, tarragon or sage, goat cheese filled pasta with a hearty red sauce or roast beef.

Rick Longoria, Winemaker November 1, 2015

Shit Conques