



# 2019 Backlit

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Alcohol label %: 15.3 | pH: 3.55

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## Growing Conditions

2019 is the best vintage that we have seen on the westside of Paso Robles in a decade! The season started with above average rainfall (33" at the MAHA, average is 26"). A cool windy spring made for a lighter than average set on most grapes, especially Grenache. Only one day reached 100 degrees with no real sustained heat spells. The long temperate growing season also allowed for sugar and acid to develop in unity. During times of extreme heat the sugars can accelerate at a higher rate than the precipitation of the acid. This made for near perfect ripening and maturation for the grapes until harvest.

## Winemaking

Native yeast fermented in a selection of concrete and stainless steel with a variety of pump overs and punch downs depending in desired extraction for 20 to 36 days. Basket pressed into a selection of French barriques and puncheons (23% new). 5% whole clusters. Aged for 20 months.

