



2020 The Spell

Alcohol label %: 14.7 | pH: 3.85 | Residual Sugar (g/L): 0.0



Winemaking

The lots used to make the 2019 LXV Spell were fermented and macerated in small, 1-ton open topped tanks and one 5-ton jacketed fermenter and were on skins for 19 to 24 days. These fermenters were punched down or pumped over 2-3 times per day.

Aging

Aged in French oak barriques and 500L French oak puncheons for 16 months prior to bottling, equating to 30% new French oak.

Nose

Clean wine. Ripe expression of Dark Fruits with a medium (+) intensity of aromas. Blackberries, Black Plum, Figs (slightly dried), and Fruit Roll Up (gummy texture scent but not carbonic). The profile of this blend screams complexity and the wine making style captures this perfectly. Gentle Bay Leaf Earth with Black Peppercorns and Rotundone amongst sprinkles of Allspice, but dominated by terroir and asphalt/gravel minerality. Mostly neutral French Oak to showcase purity of fruit and not mask the Terroir. Slight smoke. Slight meat. Limestone/Rocks.

Palate

Clean wine. Ripe and Dried Fruit confirmed. Blackberries and figs. The Spell finished long with Terroir! Fresh asphalt and Dark Chocolate flavors on the back of the palate. Bone Dry. Medium Acidity, medium (+) tannins, full body, and medium (+) alcohol.