



COPIA
VINEYARDS & WINERY

2023 The Story

Alcohol label %: 15.2 | pH: 3.7 | Acidity (TA): 5.8 | Residual Sugar (g/L): 0.3



Growing Conditions

Copia Vineyards Willow Creek Estate
Paso Robles Willow Creek District

Harvest

Oct 12-13, 2023

Winemaking

Varietals were handpicked on October 12 and 13 and carefully cluster and berry sorted, 100% destemmed and fermented in a combination of stainless steel and concrete. After a cold maceration of 5-6 days, daily punch-downs, pump-overs and pneumotage were conducted through the first one-third of fermentation. Minimal cap work thereafter.

Aging

The wine rested for 20 months in 38% new French oak puncheons with the remainder aging in concrete and neutral puncheons.

Food Pairing

Duck a l'Orange, Chicken Tagine, Grilled Cumin Pork Chops, Pan con Tomate, Grilled Corn on the Cob with Saffron Butter