



COPIA

VINEYARDS & WINERY

2022 The Anchor

Harvest Dates: September 22nd - 23rd, 2022 | **Alcohol label %:** 15.2 | **pH:** 3.8 |
Acidity (TA): 5.7 | **Residual Sugar (g/L):** 0.8

Growing Conditions

Copia Estate Vineyard | Paso Robles Willow Creek District
Calcareous limestone, siliceous shale

Harvest

Sept 22, 2022

Winemaking

Grapes were carefully berry and cluster sorted, 100% destemmed and fermented in stainless steel. After a cold maceration of 5-6 days, daily punch-downs, pump-overs and pneumatage were conducted.

Aging

The wine rested for 19 months in 30% new French oak.

Food Pairing

Bouillabaisse, Coffee-Rubbed Venison Loin, Braised Pork Shoulder with Rosemary and Thyme, Ratatouille

