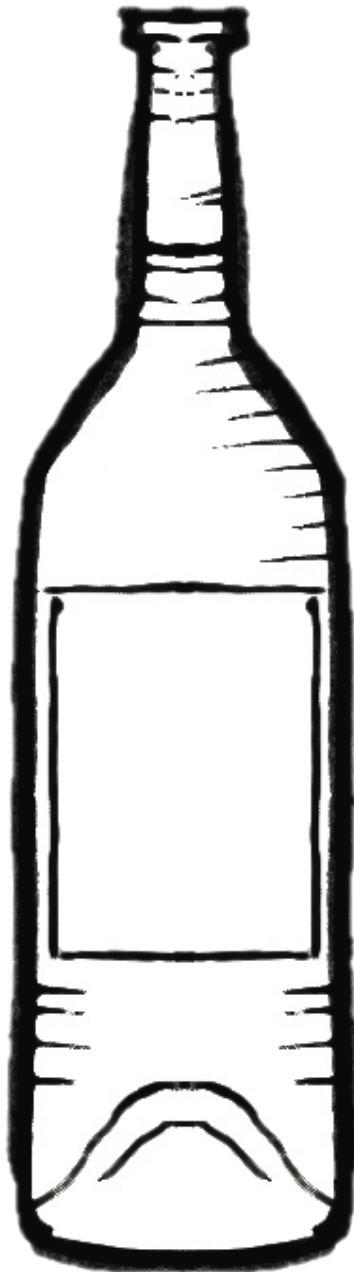




2021 The Jewel

Serving Temperature (°C): 60.0



Growing Conditions

Sangiovese - White Hawk, Los Alamos Proximity to the Pacific Ocean - cool even growing season. Nutrient-deficient sandy soils cause the vines to struggle, yielding wines with greater concentration, intense aromatics.

Petit Verdot - ONX Estate, Templeton Gap Rocky alluviums, gravelly loams; Templeton Gap cooling.

Winemaking

Individual lot fermentations. Lots of pumpovers. 2021 was a high tannin year. PV had about only 8 days on skins. Sangiovese was for 12 days.

18 months in 30% new French Oak, 70% neutral French Oak. Bottled Unfiltered.

Nose

cherry | tart | earthy

More rustic edge but still has lively bright fruit - best of both worlds! Little bit of iron. New Oak adds a hint of vanilla and a little bit of creme brulee and spice. The oak also adds texture - a slight chewiness in the background.

Food Pairing

LXV Flavor Pairings

“SIROCCO” - Sumac, Mango Powder, Nutritional Yeast, White Pepper or

“WILD VENUS” - Porchini Mushroom, Shiitake Mushroom, Tamarind, Dry Mango Powder, Black Sea Salt