THE VINTAGE
A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. Apart from one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Two brief mid-September rains had virtually no impact on the grapes. Sunny weather with breezes followed the rains, allowing for the grapes to dry out almost immediately. The cooler, sunny weather allowed the final grapes still on the vine to linger longer, developing more phenolic and flavor maturities with sugar levels remaining steady.

VINIFICATION & BARREL
Post primary fermentation, the Quixote wines underwent up to 21 days of extended maceration to resolve the tannin structure. The wines were drained to 100% French oak, 50% of which were new, utilizing a mix of Bossuet, Taransaud, Sylvain, Artisan, Saint Martin and Orion barrels. The Quixote wines rested on the lees for 5 months before racking in late spring. Barrel aging lasted 20 months before bottling. This led to the wines retaining more fruit characteristics and a vibrant freshness allowing for more approachability at a young age.

TASTING NOTES
Aromatics of black current, fennel and tobacco are met with a complex structure and balanced body. Chalky tannins and dark fruit complement this wine’s bold, dark and inky color.

TECHNICAL
ALCOHOL: 14.5
pH: 3.65
TA: 6.4 g/L

HARVEST DATES: SEPTEMBER 26 – 28, 2013
BOTTLING DATE: JULY 2, 2015