THE VINTAGE
The 2015 growing season started with unseasonably warm temperatures in the late winter and early spring. This resulted in an early bud break and bloom. Colder temperatures in May (during the peak of bloom) caused uneven fruit set which ultimately resulted in much smaller crop in 2015.

VINIFICATION & BARREL
Heavy pump over regimes during fermentation led to massive amounts of extraction, giving the wine layers of complexity. After primary fermentation was complete, some of the wines remained on the skins for up to 30 days of extended maceration to resolve the tannin structure. The wines were then aged in 100% French oak, 70% of which were new, utilizing a mix of Bossuet, Taransaud, Sylvain, Artisan, Ana Selection and Orion barrels. The Quixote wines rested on the lees for 6 months before racking in early April. Barrel aging lasted 20 months before bottling.

TASTING NOTES
Attractive bing cherry, raspberry and black current notes couple well with soft, rounded tannins, medium density and firm mid-pallet finishing with subtle hints of anise.

TECHNICAL
ALCOHOL: 14.1%
P:H: 3.64
TA: 6.4 g/L
HARVEST DATES: SEPTEMBER 16 & 24, 2015
BOTTLING DATE: JUNE 12, 2017