



Aged for 12 months in all neutral French oak 350 to 600 liter barrels, a 600 gallon Foudre and a 600 gallon concrete tank. Sourced from Paso Robles, Sonoma County and Russian River vineyards with loamy-clay and skeletal soils. A purple / red / black color fills the glass and then the blackberry jam starts to waft out, even before you put your nose to the wine. This wine is loaded with black cherry, Australian black licorice and a smoked beef essence. Black berry, wild raspberry, anise and crème Brulée float across the palate soft, lush, and demanding to be tasted. Power, finesse and elegance.

40% whole cluster, remaining whole berry fermentation, punched down up to 5 times per day.

2016 Smoke & Mirrors

35% Syrah, 29% Zinfandel, 15% Petite Sirah,
14% Grenache, 4% Mourvèdre,
3% Carignane
14.9% Alc

JEB DUNNUCK 92 Pts

