



Aged for 14 months in a 600 gallon concrete tank and neutral oak resulting in a deep black cherry color with aromas that are briary, jammy blackberry, and black cherry, roasted herbs de Provence, salted black licorice and a mix of freshly cracked black-red-white pepper. This is one loaded glass of wine that's flavors echo its aromas. Deep, mysterious and full bodied from the front palate to the lengthy finish.

Sourced from Sonoma, Paso Robles and Amador County where the vineyard soils are loamy-clay, skeletal and very rocky.

We used an average of 30% whole cluster, de-stemmed only and co-fermented when possible.

2016 The Impostor

California

44% Zinfandel, 22% Petite Sirah, 14% Syrah,
12% Grenache, 5% Carignane, 2% Mourvèdre,
1% Viognier

14.8% Alc

Wine Spectator 91 Pts

