



VINA ROBLES

VINEYARDS & WINERY



Kevin Willenborg
Kevin Willenborg, Winemaker

Suendero

2020 ★ PASO ROBLES

The name Suendero celebrates the wine's origins amid the magical terrain of Adelaida Springs Ranch in the rugged coastal mountains west of Paso Robles. Here, at an elevation of 1,700 feet and just 12 miles from the Pacific Ocean, the ranch's small vineyard is planted in calcareous soils, resulting from uplifted ancient sea beds. These hillside soils, combined with reliable marine breezes, enable us to craft a nuanced Meritage of depth and balance that mirrors the evenness and elegance of a modern-style blend.

At harvest, the grapes were picked and delivered to the winery in small lots where they were sorted, destemmed, and gently crushed into small lot fermenters. Frequent pump-overs and punch-down techniques were used to extract balanced flavors, color, and texture from these tiny, concentrated berries. The wine was then drained and gently pressed from the skins into limited-production, tight-grained French oak barrels. After 8 months of aging and extensive blending trials, the final blend was selected between very small Cabernet Sauvignon, Petit Verdot, and Malbec lots. While Cabernet Sauvignon characterizes the overall blend, some Petit Verdot was added to enhance the wine's structure, and Malbec for additional complexity. The final blend was then aged for an additional 12 months in these special barrels to fully integrate before bottling unfiltered and unfiltered.

Tasting Notes

COLOR: Dark ruby

AROMA: Cassis, blueberries with notes dark chocolate, fine tobacco and a hint of violets

TASTE: Full-bodied, cassis, dark chocolate with rich layers of fine evenly textured tannins into the finish

Technical Notes

HARVEST DATE	BRIX	VINEYARD	VARIETY	
9.10.20 - 9.29.20	27.2	Bear Valley	Cabernet Sauvignon	65%
		Bear Valley	Cabernet Franc	20%
		Bear Valley	Petit Verdot	10%
		Bear Valley	Malbec	5%

AGING: 20 months in French oak barrels

BOTTLING DATE: 06.01.22

CASES PRODUCED: 415

ALCOHOL: 15%

PH: 3.33

TOTAL ACIDITY: 6.1 g/L

