



DEADEYE CABERNET SAUVIGNON 2021 PASO ROBLES

Deadeye by Provenance Vineyards lives at the creative intersection of careful vineyard selection and winemaker's gut instinct in blending.

WINE PROFILE

True to Paso Robles' signature style, our Deadeye Cabernet Sauvignon is big and bold, ready-drinking, with a rich texture and firm backbone. The nose opens with tempting aromas of currant, black licorice and hints of coffee. On the palette, the opulent, sweet-fruit flavors are balanced with subtle notes of anise, peppercorns and a touch of tobacco to add warmth and dimension. A plush mid-palate finish with textured minerality and bright acidity, making this a great accompaniment to a rich, savory meal.

TERROIR

Paso Robles holds a unique growing environment that translates into regionally distinctive wines. The Estrella District, found along California Highway 101, experiences warm to hot days with plenty of direct sunlight and much cooler night-time temperatures. This unique climate allows the vineyards to achieve impressive power and ripeness while maintaining high acidity levels. Although near to the Pacific Ocean, the Santa Lucia mountains create a partial barrier protecting the vineyards from the cool and moist pacific weather systems. Unique geology contributes to the distinctness of this region, as Paso sits onto of a tectonic plate with calcareous soils.

NATURAL WINEMAKING

Night harvest to keep the fruit cool and preserve the natural acid. 3-5 cold soak at 50 degrees Fahrenheit for color. Two-week primary fermentation, 85 degrees Fahrenheit stainless steel fermentation for structure. Malolactic fermentation in a combination 20% toast & neutral American oak barrels for mid-palate integration.

BY THE NUMBERS

ALC: 13.5% RS: 4.0 g/L TA: 6.0 g/L pH: 3.67

