

Cycles GLADIATOR



2013 CHARDONNAY

A blend of fruit from the Arroyo Seco appellation of Monterey and the Livermore Valley. The grapes were harvested at night to provide hard skins which were pressed, settled in tank, racked and fermented slowly with a combination of high-ester liberating yeasts. These are the aroma compounds. The Arroyo Seco component yields tropical notes and when combined with the stone fruit from the Livermore Valley, makes a fat, sweet style of wine that I felt would be great as both an appetizer as it does an accompaniment to food.



2013 PINOT NOIR

This particular offering comes from fruit sourced in Monterey County, home to several important Pinot-oriented viticultural areas. This Pinot expresses the best of the region and, in fact, I backed off on the oak to make sure all of the fruit layers could be discerned.



2013 MERLOT

The primary Merlot source for this blend comes from the southernmost area in the Paso Robles AVA. Cool weather and alluvial soils provided a deeply colored and well-structured wine to build on. I added some lovely Estrella-area Merlot for sweetness and bright fruit notes. I finished the wine with about 12% Cabernet Sauvignon to add some back end structure and depth. Merlot should always be a big, broad pallet on which you can paint layers with small quantities of other varietals.



2013 CABERNET SAUVIGNON

I have access to some of the best Cabernet Sauvignon vineyards in the state of California. From the hilltops that rise above the floor of the Livermore Valley to the rolling landscape of Paso Robles, I get to source some pretty incredible fruit for this blend. And a blend it is. I'm not shy about adding depth and layers of flavors with such varietals like Merlot or even a bit of Syrah.



2013 PETITE SIRAH

Petite Sirah seems perfectly suited for the Central Coast appellations I make this wine from. The intensity of the 2013 vintage led me to decide to blend in about 18% Syrah for the sole reason that the wine was too over-the-top and needed to be "toned down" a bit. The little splash of red fruit flavors didn't hurt either.

