

# INCEPTIVE

## 2017 INCEPTIVE

After hand-harvesting, the grapes were gently de-stemmed and fermented in a combination of open and closed-top tanks. Once dry, the wine was pressed, settled, and racked into a combination of neutral French oak barrels, concrete, and amphora wine vessels, for eighteen months. The final blend was composed three weeks before bottling.

The 2017 Inceptive is a blend of Syrah, Grenache, and Mourvèdre, aged in a combination of neutral oak barrels, Italian concrete tanks, and amphora vessels. Concentrated aromas of dried raspberry, boysenberry pie, cured meats, and tobacco are lifted by subtle notes of purple flowers and sage. The plush, cascading tannins carry flavors of plum and charred black cherry, that slowly transition to a chalky tension, reflective of our Monterey shale laden soils.



**APPELLATION**  
Santa Ynez Valley

**COMPOSITION**  
57% Syrah, 28% Grenache,  
15% Mourvèdre

**PH | TA**  
3.52 | 0.562 g/100mL

**VINEYARDS**  
Blocks | Chapel,  
Mesa, Mariposa,  
Cushman

**ALCOHOL**  
14.5%

**AGING**  
18 months in 67%  
neutral barrel, 29%  
concrete, 4% amphora

### WINEMAKING AND VINEYARD TEAM

*Kristin, Randy, Agustin, Ruben, José, Angel, & Ramirez*