

INCEPTIVE

2018 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 and concrete for twenty-one months.

On the nose march notes of muddled wild raspberries and strawberries followed by crushed red rock and autumn spices. The palate is medium-bodied and showcases layers upon layers of fruit, earth, and texture. Dark cherry compote cascades across the palate and is enlivened by a bright acidity and a hint of minerality. Brambly black fruits saunter towards the final finish in a fashionably late and most welcome arrival. With such layers of fruity and savory characteristics, this wine is extremely versatile for food pairings. Lamb, either roasted or grilled, or a heavily herbed pork loin alongside a red fruit sweet-and-sour gastrique would be especially delicious with the 2018 Inceptive red blend.



APPELLATION
Santa Ynez Valley

COMPOSITION
Syrah, Grenache,
Mourvèdre

PH | TA
3.52 | 0.604 g/100mL

VINEYARDS
Blocks | Chapel G,
Cushman F

ALCOHOL
14.8%

AGING
21 months in 65%
neutral barrel, 35%
concrete

WINEMAKING AND VINEYARD TEAM

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