

## 2019 FRIAS LADY OF THE DEAD

The 2019 Lady of the Dead has a backbone of Cabernet from Napa Valley, which is supplemented by Syrah, Mourvèdre and Graciano from premier vineyard sites in Paso Robles. The bouquet of this blend raises eyebrows. The complexity on the nose immediately indicates it is a wine of sophistication, to be taken seriously. It offers notes of violets & purple flowers, blue and black fruit, and a subtle hint of sweet oak, while deep underneath there is a nuance of freshly tilled earth. Dark fruit flavors and cassis on the palate are highlighted by top notes of Bing cherry and a touch of savory smoked meat. Great acidity and polished tannin make this wine a real treat to drink.

### WINEMAKERS NOTES:

The grapes for this wine were hand-selected at optimum ripeness from various blocks in the vineyards between October 18 and November 7th. The fruit was hand-sorted twice in the winery to make sure only the best reached the fermentation tanks. Once in the tanks, the grapes sat cold soaking for a few days developing color, flavor, and aroma before starting to ferment. The tanks were gently punched down and pumped over for 16 to 20 days to extract all of the color, aroma, and flavor from the grapes. The juice was drained and skins pressed before being filled into barrels. The wine finished a native malolactic fermentation in the barrels in two month's time. It was aged for 19 months in small French and Hungarian oak barrels (24% new), and bottled in May 2021.



APPELLATION:	CALIFORNIA
VARIETAL:	CABERNET SAUVIGNON, SYRAH, MOURVÈDRE, & GRACIANO
ABV:	14.5%
PH:	3.72
TA:	6.15
PRODUCTION:	1569 CASES
MSRP:	\$55