

ROXO

PORT CELLARS



2007 Paso Mélange
(Paso Blend)
Paso Robles
71% Cabernet Franc
22% Cabernet Sauvignon
7% Petit Verdot

Alcohol: 19%
RS: 7 g/100mL
TA: 4.9 g/L
pH: 3.88

200 cases produced

Tasting notes: The 2007 Paso Mélange is dominated by Cabernet Franc. The flavors are ripe and raisiny with a long finish reveals blueberry, cracked pepper and mineral. The acidity and fruit are well-balanced, and the Paso Mélange is equally at home with a good smoke or a delicate dessert.

Food Pairings: Bittersweet chocolate, chocolate mousse, walnuts, pecorino cheese drizzled with honey.

Vinification: Each varietal was hand-harvested with approximately 20% of the berries left whole after destemming. The must was cold soaked for several days until it was inoculated with a combination of commercial yeasts. At the onset of vigorous fermentation, the must was punched down by hand 3-4 times daily until fortification and pressing. The varietals were then aged independently in small neutral oak barrels for 12 months. After creating the final blend, the wine was racked twice and aged for an additional 12 months to fuse in the barrel. The finished wine was then bottled unfined and unfiltered.