



ANNATÉ XIV – Paso Robles

Vintages: 47% 2020, 48% 2021, 5% 2022
Varietal: 60% Petite Sirah
38% Syrah
2% Cabernet Sauvignon
Appellation: Paso Robles, Creston
Brand Name: Falcone Family Vineyards
Bottling Date: March 31, 2023
Cases Produced: 42
Retail Price: \$65.00
Release Date: May 10, 2024

Winemaker Notes: We felt compelled to produce a small amount of non-vintage wine to break the mold that great wines need to be vintage dated. This wine has no boundaries or government regulations to follow. Annaté is our attempt at blending high quality wine with all vintages and varietals at our disposal. Typically, only two 60-gallon oak barrels are produced annually for our wine club members to enjoy. This proprietary blend includes Petite Sirah (predominant), Syrah and a very small amount of Cabernet Sauvignon and represents three vintages in this fourteenth blend. The word “ANNATÉ” is Italian for *vintages*.

Inviting aromas of blackberry and blueberry dominate, with savory roasted notes and a hint of anise. On the palate blackberry compliments the full luscious tannins. The blend is beautifully balanced, leaving a long-lasting finish.

Optimum storage conditions: constant temperatures 55 to 58°F, darkness.

Aging potential: To enjoy young fruit aromas, consume within 1 to 3 years of bottling date. For extended aging under ideal conditions, consume within 3 to 25 years of bottling date.

Fermentation

Cold soak 48 hours prior to inoculating.
Fermented in 1.5-ton bins

Bottle Analysis

Alcohol: 14.6%
pH: 3.57
TA: 0.61 gr/100ml

Accolades

Wine Enthusiast – 92 points
& *Cellar Selection*
Vinous – 93 points

Aging

20 months in barrel, averaged
56% new French oak
5% new American oak

Marketed by Bronco Wine Company www.broncowine.com