



EPOCH ESTATE WINES

2014 *Ingenuity*

MY PROFILE

Parentage: 64% Catapult and 36% Paderewski Vineyards

District: Willow Creek | **Hometown:** Paso Robles

Stomping Grounds: Shale and limestone-studded hillsides

Ethnicity: 50% Syrah, 25% Grenache, 18% Mourvèdre, 7% Petite Sirah

Siblings: 1,609 Cases Produced

Ideal Mate: Asian-spiced duck

MY STATS

Birthdate: August 22 - October 1, 2014 | **Birth Weight:** 27.5° Brix

Rearing: Fermented in stainless steel and concrete tanks, ½-ton French oak puncheons and 1-ton bins

Education: Aged 18 months in French oak barrels and puncheons (36% new)

GPA: 3.73 pH | 5.7 g/L TA | 15.7% Alc.

Graduation: Bottled June 14, 2016 | **Debut:** Released Fall 2017 | **Prime Eligibility:** 2019 - 2025

MY BIO BY WINEMAKER JORDAN FIORENTINI

Explosive on the first pour, I can't get enough of the aromas – so much delicious fruit, sweet black licorice and warm summer brush. Counter-intuitively, but so indicative of Epoch's multi-varietal Rhône Blends when young, this wine becomes more convoluted and serious the more you sniff and taste. So outwardly vivacious on the first few sips, you'd think her personality would tame in the glass, but touché, she grows serious and more complex, leaving you yearning for what's to come. With a great acid backbone and focused fruit, more grounding attributes of earth, sweet tar, dried sage and briny olives present themselves once your senses grow accustomed to her outward fruity beauty.



2014 INGENUITY

Intoxicating aromas: flavors of
Amarena candied cherries, black licorice,
violets, cream and garrigue.

As it breathes more earthy notes
emerge: black olive, dried brush, tar
along with pencil shavings
and barrel toast.

tannins set in
as wine folds
back to
front
palate
→

flavors
converge &
focus as you
swallow & wait
for finish

FALL 2017