



EPOCH ESTATE WINES

2016 Ingenuity

MY PROFILE

Parentage: 70% Paderewski and 30% Catapult Vineyards

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

Stomping Grounds: Limestone and shale-studded hillsides of all exposures

Ethnicity: 54% Syrah, 20% Petite Sirah, 16% Mourvèdre, 10% Grenache

Siblings: 1,003 Cases Produced

MY STATS

Birthdate: August 30 - September 26, 2016 | **Birth Weight:** 26.9° Brix

Rearing: Fermented in concrete, stainless steel and one-ton bins (overall 10% whole cluster)

Education: Aged 19 months in French oak barrels and puncheons (75% new)

GPA: 3.79 pH | 6.2 g/L TA | 15.3% Alc.

Graduation: Bottled July 24, 2018 | **Debut:** Released Fall 2019 | **Prime Eligibility:** 2022 - 2028

MY BIO BY WINEMAKER JORDAN FIORENTINI

The myriad of juicy, herbal and reductive aromas at first sniff are indicative of the four varieties that make up the 2016 Ingenuity bottling – Syrah, Petite Sirah, Mourvèdre and Grenache. The healthy dollop of Petite Sirah in this year's blend, 20%, gives great palate delineation and more seriousness to the blend. Broad flavors of red & blue juicy fruits, eucalyptus, white pepper, fresh herb garden, rose petals, black tar, and dried meats travel across the front to mid palate. Then, sensations focus on the back of the mouth with bold tannins from Syrah and Petite Sirah, which lengthen the wine and make for long aging potential.



Juicy red fruit
rides high on
palate entry

Edges + tannins
soften with air or
time in bottle

Piccante tannins and
bright acid drive
finish high on back
palate

↑
Structure sets
in and sends
wine to back
bottom palate

2016 INGENUITY

Super fresh and tightly
wound at first pour —
Decant for several hours if
drinking young. Bright, juicy
red berry fruits dominate
the aromas mixed with
unique herbal/eucalyptus/
summer brush notes and ripe
navel orange. Petite Sirah lends
gobs of structure and palate
delineation.

JLF
FALL 2019