

VINTAGE COWBOY WINERY

2019 ESTATE MANCHEGO'S FATE BLEND

Aromas of black and red fruits infused with spice and oak fragrances fill the glass with this blend. The three varietals together create a broad range of flavors of blackcurrant, blackberry, black cherry and plum. While the finish brings hints of cedar, coconut, tobacco and vanilla.

VINEYARDS

Vintage Cowboy Winery was inspired by our family heritage of cowboys, western lifestyle, and our love for ranching in San Luis Obispo County. We believe in cowboy values and keeping the western way of life alive. Vintage Cowboy is a family owned and operated winery.

For five generations the Arnold family has lived and worked on the original ranch land in San Luis Obispo County, CA , raising beef cattle, horses, and farming a variety of crops. We planted our 32 acre vineyard in 1995. The vineyard sits beneath the Santa Lucia Mountain Range about 14 miles from the Pacific ocean where it benefits from the coastal influence coming through the mountain passes. Our terrior is roughly 10 miles from the Edna Valley AVA and about 35 miles Southeast of the Paso Robles AVA which creates an extreme temperature fluctuation during the growing season resulting in uniquely flavorful wines.

GROWING SEASON

2019 started with a cool winter with normal precipitation, breaking the dry trend of the previous six years. Spring was wet and cool with bud break coming a few weeks later than usual. The early summer heat helped the canopy development and flowering progressed normal.. June was dry with the first real warming trend beginning toward the end of the month. July started warm, showing the typical pattern of hot days and cold nights, but cooler weather toward the end of the month delayed veraison by a few weeks. Mid-August through early September warmed again a with the usual Santa Margarita cold Fall nights, which preserves natural acidity in the fruit, giving us the ability for some longer hang time in the late ripening varieties. Some hotter days lasted into the first couple weeks of October and then the weather cooled to be more moderate. The crop yield was back in line with historical averages after a big year in 2018, which was big due to all the rain we had that year. The moderate rainfall, good temperatures, smaller than normal crop and long harvest made for a great vintage in the bottle.

TECHNICAL NOTES

varieties: 60% MERLOT , 20% CABERNET SAUVIGNON & 20% ZINFANDEL
appellation: SAN LUIS OBISPO COUNTY

alcohol: 15.1%
brix at harvest: 24.5°
date harvested: 9.20-9.30.19

barrel aging:
22 MONTHS IN NEUTRAL OAK.
(25% NEW OAK)

