

ONX

2019 LEVEL 22

Mourvèdre 61%, Syrah 22%, Grenache 16%, Viognier 1%

15.5% alc/vol



TASTING NOTES

Mourvèdre, a grape that typically has a hard time ripening to its full extent, flourished in the warm and long growing season of 2019. Full maturity of the lead grape, with the addition of supporting Rhône varieties, make for a pleasantly balanced and complex red wine that was inspired by the greatest wines from Châteauneuf-du-Pape.

The warmth of our region is felt through and through, yet prevailing spice notes and a chalky minerality open layers of personality in the glass. The nose demonstrates overt candied tones of cranberry compote and dried apricot along with a charred rhubarb, lavender blossom, and green tea essence. Other decadent notes of anise and brown butter all work in concert to balance the ripe overtones along with a strong punctuation mark of pencil shavings. The wine opens with an earthy spiciness of allspice and charred wood on the entry before transforming into flavors of cherry fruit leather, plum jam, and pomegranate seed. All flavors that are delicate and whimsical, yet forceful in their concentration. The tannins, fine in grain, flow from entry to finish seamlessly with soft edges that allow for a succulent acidity. The concentrated flavors of the mid-palate are quickly overtaken by spice as persisting flavors of tobacco and pine remain for a moderately long finish.

VINEYARD

ONX Estate Vineyard - Templeton Gap District, Paso Robles

ACCOLADES

Wine Enthusiast - 92