

ONX

2019 MAD CRUSH

Grenache 64%, Mourvedre 26%, Tempranillo 7%, Malbec 3%

15.5% alc/vol



TASTING NOTES

We strive for Mad Crush to be a wine of grace, void of extreme structure or opulence, and the 2019 landed perfectly in the zone. With Grenache being the focus and driver of this cuvée, this vintage provided us with heady aromatics and concentrated flavors. Tempranillo from 2019 was bruting and textured, so we used just 7% in this year's cuvée, while we opted for a bigger portion of Mourvèdre to reinforce the elegant part of Grenache while still providing some structure. The nose is a constantly evolving, beginning with cranberry and brambles and ending with strawberry, cherry cola, and blackberry jam. All of which are surrounded by a perfume of forest floor and oleander flower. The palate is soft and smooth, with layers of dates, strawberry, and green tea. The flavors float across the palate along a moderate acidity that promotes a grapefruit core and refreshing respite.

VINIFICATION

Macerated on skins between 15-20 days, the Grenache was fermented whole berry along with about 20% whole bunches and underwent 4 days of cold soak before fermentation began. The Tempranillo and other components were crushed prior to fermentation, but received a short cold soak followed by two gentle pumpovers per day until dryness.

AGING

17 months in 500L French oak puncheons, 15% of which was new. Racked post malolactic fermentation, blended, and returned to barrel in July of 2019.

VINEYARD

ONX Estate Vineyard - Templeton Gap District, Paso Robles

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