



2023 The Jewel - Homage to the Super Tuscan style

82% Sangiovese, 18% Petit Verdot

Retail: \$85 Cases Produced: 266

alc 14.8% | pH: 3.71 | RS: 0.0



The Jewel is a tribute to Neeta Mittal's deep appreciation for the wines of Brunello di Montalcino and Tuscany. It took us a long time to find the right Sangiovese planting in the Central Coast that could inspire us with the right depth of fruit and rustic, earthy notes, but the wait was worth it as it helped drive the style of the Jewel to where it is today!

TASTING NOTES

Color | *The wine displays a vibrant, bright red hue, suggestive of the expressive fruit character it contains*

Nose | *Montmorency cherries, cola berries, and vanilla bean. An explosive nose immediately upon pouring.*

Palate | *Fresh cut fruit notes emerge on the palate, this wine really starts to show its weight across the tongue. This full bodied wine truly walked a tightrope between displaying good heft, a pillowy texture, and vibrant acidity to carry it through to gentle finish displaying fine grained tannins and expressive barrel characteristics.*

VINEYARDS

82% Santa Ynez Vineyard, 18% ONX Estate Vineyard

WINEMAKING

Taking advantage of the beautiful weather that allowed full tannin maturation and ripeness, the grapes were fermented & macerated on skins for 13-22 days before being pressed into barrel. Gentle, frequent punch downs were used to manage extraction & ensure balanced, yet complex wine.

This lot was unfiltered and unfined.

Winemakers: Jeff Strekas & Frederick Ammons

*Neeta and Kunal Mittal founded **LXV** in 2011, inspired by their extensive travels, their love for Bordeaux and Brunellos, and their passion for food. The Armaan Estate in Willow Creek AVA boasts of some of the best growing sites in Paso Robles and will be the future home for Maison Mittal.*

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