



2023 THE SECRET -Homage to the Left Bank of Bordeaux, specifically Pauillac

76% Cabernet Sauvignon, 12% Petit Verdot, 12% Merlot,
Retail: \$85 Cases Produced: 325

alc 14.5% | pH: 3.65 | RS:0.0

TASTING NOTES

Color | Luxurious, inky-purple color

Nose | a pure core of blackberry and blackcurrant in a classic Cabernet style. Intricately layered behind that core are present notes of thyme, sage, and crème brulee.

Palate | one of the most well balanced, complex efforts of the vintage, with each note being perfectly matched to a counterbalancing one. The beautiful, lift of acid is perfectly paired with the breathy palate weight. The up-front core of black fruit is wonderfully matched by the lengthy, spice box driven finish.

VINEYARDS

60% Gateway Vineyard CS, 12% ONX Estate Vineyard PV, 16% G2N CS, 12% Vogelzang ME

WINEMAKING

Picked at night and processed into appropriately sized tanks, these lots were kept on skins for a range of 10-20 days to manage extraction appropriately. PV always receives the least maceration time due to its prolific tannins.

ELEVAGE

42% new French oak barriques (Taransaud, Darnajou, and Baron), 58% used French oak barriques

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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