



2023 The Spell- A new world styled blend.

58% Syrah, 42% Cabernet Sauvignon

Retail: \$85 Cases Produced: 415

alc 14.9% | pH: 3.88 | RS: 0.0

A new world cuvee that balances the incredible heft and savoryness of Paso Robles Syrah with the purity of fruit and elegant tannins of Cabernet Sauvignon. This blend combines the two most important varieties grown in Paso Robles in a way you're sure to enjoy with any meal!

TASTING NOTES

Color | The wine shows deep depth of color intensity, with the 58% Syrah showing classic, white tablecloth staining potential.

Nose | The 2023 Spell reveals darker berries, currants, green tobacco, and cedar with lots of Cabernet Sauvignon character emerging with air.

Palate | Deep, inky-purple hued, medium to full bodied, and structured, with ripe, building tannins, this blend will benefit from a few years of bottle age.

VINEYARDS

42% Gateway Vineyard, 40% Zaca Mesa Vineyard, 18% Armaan Estate Vineyard

WINEMAKING

Taking advantage of the beautiful weather that allowed full tannin maturation and ripeness, the grapes were fermented & macerated on skins for 16-22 days before being pressed into barrel. Gentle, frequent punch downs and pump overs 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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