

# Shiraz

2016

## → Tasting Notes

- Clean, youthful fruit.
- Bright brambleberry aromas.
- Lush flavors of blueberry and spice.
- Great with burgers.

## → Vinification

- Fermentation is on the skins for about four days with frequent pump-overs and aeration to ensure good color extraction and tannin polymerization.
- After a light press, we finish alcohol and malolactic fermentation in the tanks.
- The Shiraz then undergoes micro-oxidation, giving us a brighter fruit profile and cleaner style than barrel aging. Micro-oxidation is an alternative winemaking tool that results in a clean, fresh wine with very soft tannins.

### SOURCES

Lodi, California  
Paso Robles, California

### BLEND

54% Lodi Shiraz  
46% Paso Robles Shiraz

### ALCOHOL

14.7%

### RESIDUAL SUGAR

0.19%

### ACIDITY

0.62g/100ml

### pH

3.80



**OLIVER**  
WINERY & VINEYARDS