

# FOUR PLAY

## *Vintage*

2018

## *Varietal*

55% Pinot Noir  
25% Syrah  
15% Zinfandel  
5% Petite Sirah

## *Appellation*

North Coast

LIGHT

MEDIUM BODIED

RICH



*Velvety rich aromas of plum, fig and forest floor.*

## *About The Wine*

The Four Play was one of our original blends and we are so excited to bring it back!

The label says it all - four varietals playing together to make this craveable blend.

The American oaked Syrah brings subtle hints of baking spices & vanilla and the Pinot Noir, a varietal not commonly used in blends, lightens the mood and makes this blend very unique.

## *Winemaker Notes*

The 2018 growing season was a dream for most vintners. A mild, steady summer with no heat-spikes allowed the fruit to mature evenly and stress-free. The fruit we received was very high quality and in good quantities. Carruth Cellars received 100 more tons of fruit this year than in 2017, almost doubling our production! Even though we expanded our winery floor space by knocking out a couple walls, our Winemaker still called the 2018 harvest a "bumper crop" - this means that not only did we receive great quantities of fruit, but our floor space and tank storage was also at a premium as it all came in back to back. However, with a hard working harvest crew (and a lot of beer) we were extremely happy with the results!

Once the fruit arrived in Solana Beach, we destemmed and processed it here on site. The grapes then fermented separately by varietal in macro bins for 2 weeks. After pressing, we barrelled the Pinot Noir, Zinfandel and Petite Sirah in once used French Oak. However, for our Syrah, we aged this in 100% New American Oak. We haven't used much American Oak in the past, so this was a fun experiment for us and we are very excited with the results! The wines were aged for 10 months before being bottled in August 2019.

*Recommended Food Pairing:* This wine is best paired with candle light and someone you love.