

ANDREW

ORGANIC RED BLEND

ORGANIC WINE.
SUSTAINABLY MADE.
PASO ROBLES, CA.

WINE MAKING

Fermented in small stainless steel tanks and aged nine months in American oak, each varietal is individually fermented and then blended

TASTING NOTES

Lush, layered, and unmistakably Paso Robles, with ripe blackberry, cherry cola, and plum backed by mocha, spice, and vanilla. Cabernet and Carignan add structure, Syrah and Grenache bring juicy depth, and Barbera lifts the finish for a smooth, modern, richly textured wine.

2023 GROWING SEASON

A warm, steady 2023 season with cool nights delivered full flavor and vibrant structure — ideal for expressive Paso Robles red blends.

VINEYARD

Sourced from the CCOF Organic-certified ANDREW Vineyard in the Creston District, grown in sandy loam soils. The winery is powered by solar energy and SIP Certified, underscoring sustainable farming.

FOOD PAIRING

Chef Sarah Grueneberg's braised lamb pappardelle pairs beautifully, its richness and subtle spice matching the wine's dark fruit and warm oak, while Barbera's brightness cuts through the sauce.



WINE SPECIFICATIONS

APPELLATION	Paso Robles, CA
VARIETAL	30% Cabernet Sauvignon, 20% Carignan, 20% Syrah, 20% Grenache, 10% Barbera
ALCOHOL	13.9%
VINTAGE	2023
SUGAR	4g/l
WINEMAKER	Philip Zorn — Paso Robles, CA
LABEL ARTIST	Cody Grecco / ZOCA
UPC	628176930046
SCC	10628176930043
PALLET	56 Cases

