

THE OAK & PRIEST WINE COMPANY

EST 2017

The Great Escape (2022)



About the Wine

Our cabernet was picked one cluster at a time and transferred to 1/2 ton bins to be hauled to the winery. Upon arrival the fruit was sorted by hand before being destemmed to ensure only the best grapes are included in each bottle. Once destemmed the fruit was placed into 1.5 ton open top fermenters and allowed to start fermentation at its own pace with native yeasts. Fermentation was encouraged by pumpovers and punchdowns as determined by our winemaker. The wine stayed with the skins for 30 days before being gently pressed to French oak barrels. Once barreled down, our cabernet aged for 21 months in 60% new French Oak and was bottled unfiltered and unfiltered.

Tasting Notes

The 2022 Great Escape Paso Robles Cabernet is complex with a balanced structure and long-lasting finish. The nose leads with scents of violets, blueberries, cassis and orange peel. On the palate expect firm tannins backed up by bright acidity and a long finish of espresso, baking spices and mineral-laced dark fruits. This wine offers early drinking pleasure but has the stuffing to lay down for a decade or more.

About the Winery.

Here at Oak & Priest, winemaking begins in the vineyards where we treat every small block of grapes as an individual. Utilizing decades of experience, our winemaker, Curt Schalchlin, focuses on producing world class wines from California's Central Coast and favors character over notoriety when choosing vineyards for in diversity lies the promise of uncommon opportunity. Established in 1996, The Last Frontier Vineyard can be found tucked away in the coveted Highlands District of Paso Robles. With roots now planted in Paso Robles, Curt is excited to have the opportunity to be a part of a winemaking region which is still shaping its history.

Technical Notes

APPELLATION: Paso Robles AVA
VARIETAL: 100% Clone 1124 Cabernet
CASE COUNT: 200

AGEING: 21 months in 60% new French oak
FERMENTATION: 100% destemmed fruit fermented with native yeasts in 1.5 ton open top fermentors. on the skins for 30 days.
ABV: 14%