



Lupin Ranch

2024 Proprietary Red Wine

PASO ROBLES



Vineyards

The 2024 Proprietary Red wine is sourced from multiple vineyards in Paso Robles. The AVA is defined by a diverse landscape of rolling hills, calcareous soils, and a pronounced diurnal temperature shift. Warm, sun-filled days encourage full ripeness and concentrated fruit, while cool nights preserve acidity, freshness, and aromatic complexity.

Varietal Composition & Elevage

70% Cabernet Sauvignon, 16% Malbec, and 14% Petite Sirah. Aged in 50% new French Oak for 14 months

Winemaking

The hand-picked fruit was gently de-stemmed and transferred to stainless steel open-top fermentation tanks, with each variety fermented separately. Following a 3-4 day cold soak, the must was inoculated and allowed to ferment at warm temperatures to encourage optimal extraction, with tanks pumped over and punched down three times daily before reducing to twice daily later in fermentation. The wine remained on the skins for an average of 19 days before being pressed and transferred to barrel, where it aged for 12 months before individual barrels were evaluated and the final blend was developed; the blended wine was then returned to barrel for an additional two months before filtration and bottling.

Tasting Notes

The 2024 Proprietary red blend opens with aromas of blackberry, black cherry, cassis, and dark plum, layered with hints of graphite, cedar, and warm spice. Rich and full-bodied on the palate, concentrated dark fruit is framed by vibrant acidity and polished tannins and savory mineral notes. Delicious now, but will reward short term cellaring.

Technical Data

pH: 3.8 TA: 5.6 g/L Alc: 14.9%

