

2005 RENDITION



2005 Écluse Rendition

254 Cases Produced

15.1 Alcohol

3.81 pH

5.1g/l Titratable Acidity

Écluse Wines is a tiny family owned vineyard and winery tucked away in the prized rolling hills in the Westside of the Paso Robles AVA. Since planting the vineyard in 1998 my wife Pam and I have personally farmed and proudly sold our “Lock Vineyard” fruit to such critically acclaimed Westside neighbors as Linne Calodo and SummerWood among others. But, in early 2001 we decided to keep some of the fruit for ourselves, making small batches of the wines we like to drink. Now, with the help of noted consulting winemaker Scott Hawley, we are expanding our production and are anxious to introduce you to our 2005 Écluse Wines.

Rendition is a blend of 46% Syrah, 39% Grenache and 15% Mourvedre, varietals that are becoming increasingly popular in the Paso Robles AVA. For this vintage we sourced the fruit from the Lock and Cass Vineyards. We are currently replanting a portion of our vineyard to these varietals as well as Tannat and Cinsault which will be used in future versions of this excellent wine.

We harvested this fruit much later than normal with the Syrah finally reaching the ripeness we wanted in late October. Because of the cooler weather during the latter part of the season we had the flavor profile we were looking for with a Brix reading of 26.3. The three varietals were fermented and barreled separately in a combination of French and Hungarian oak. We began to put together and assess possible blends in June then racked and completed the final blend in August. We feel that having the blend completed early and spending eight months in the barrel melds the varietals and results in a more complex wine.

Rendition has a solid foundation of dark fruit, leather and hints of chocolate from the Lock Vineyard Syrah that is built on with the fruit and spice of the other two varietals. It is an excellent compliment to meat dishes as well as robust cheese plates.

Steven Lock
Winemaker