



P A S C A L / S C H I L D T

Technical Wine Sheets

Winery:	Chateau Nomad
Wine:	"The Gitan" Rhone Blend (60% Syrah, 15% Carignane, 15% Viognier, 10% Mourvedre)
Vintage:	2012
Appellation:	Calaveras County
Winemaker/Winegrower:	Winemakers: Scott Klann & Mitch Einhorn
Harvest Notes:	2012 was the first in a series of drought years and it came on the heels of a tremendously wet 2011. 2012 saw above average temperatures during the majority of the growing season. Consequently we harvested most varietals significantly earlier than the previous vintage. The warmer season also contributed to thicker skins and a bit more color in the finished wine. A brix of 25 degrees was the target for the red varietals and the Viognier a touch higher.
Cellar Notes:	These red Rhone varietals were picked very early in the morning, destemmed and most of the berries were left uncrushed in bins to 'cold-soak' for three days before fermentation. They fermented in small bins for 10 days. We generally press these types of fruit-forward lots just before completion of primary fermentation. The fresh wines were then racked via gravity into small oak casks for completion of fermentation and the duration of a secondary fermentation. After about a month, the wines were racked out of barrels off of the lees and then put back into barrels for an extended aging period. After 12 months the wines were removed from barrel and then blended. Viognier was also blended in. After an additional 16 months the wine was bottled with minimal filtration and no fining.
Tasting Notes:	Intense blackberry and deep dark plum aromatics come on strong at the front. It is showing some classic spicy aromas that blend really well with the dark berries as well. Strong flavors of fresh plum and blackberry with a touch of spicy oak and cedar-like characters. The mouthfeel is medium-bodied with a softening tannin structure that lengthens out the dark fruit finish.
Aging & Drinking Suggestions:	Drink now, but we also recommend laying some down for 5-7 years
Technical Notes:	
Soil	Heavily sand-based soils sit upon a well-drained cobblestone base.
Acidity	TA = 5.7 g/l
pH	3.62
Residual Sugars	0.02%
ABV	14.6
Barrel Maturation	Aged in neutral French oak barrels for 30 months
Production (bottles)	1212 bottles were produced