BENOM

LAPSUS

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Our love letter to the Paso Robles region, Lapsus blends the infamously mistaken grapes Graciano and the Spanish clone of Mourvèdre. The vibrant acidity of Graciano is balanced with the rich earthiness of Mourvèdre. The addition of the elegant tannins of Cabernet Sauvignon and a touch of cool climate Syrah's aromatic profile intertwine to create a velvety, opulent finish. This wine has a sophisticated density, followed by a mineral-driven freshness. Expressive of the Paso terroir and the creative nature of the region, Lapsus envelopes the palate with bold and balanced notes.

AVA: Willow Creek, Adelaida

VINEYARDS: Paperstreet, Catapult, G2, Hawks Hill Ranch, Parrish Family

DRINKING WINDOW: Now to 2035+

ALCOHOL: 15%

FERMENTATION: 3.5 weeks in Stainless Steel

AGING: 18 months in 20% New French Oak

RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 62° F



Vibrant purple and ruby-hued, with more red and blue fruits, hints of leafy herbs, spice box, and cedar, it hits the palate with medium to fullbodied richness, ripe tannins, appealing balance, and a great finish. It's a beautiful wine that's well worth seeking out.



THE BLEND 30% Graciano 30% Mourvèdre 25% Grenache 15% Cabernet Sauvignon

