

the

# LAW ESTATE

100% Estate Grown, Organic and Hand Crafted





the

# STORY OF LAW

Family-Owned, Passionate, Dedicated







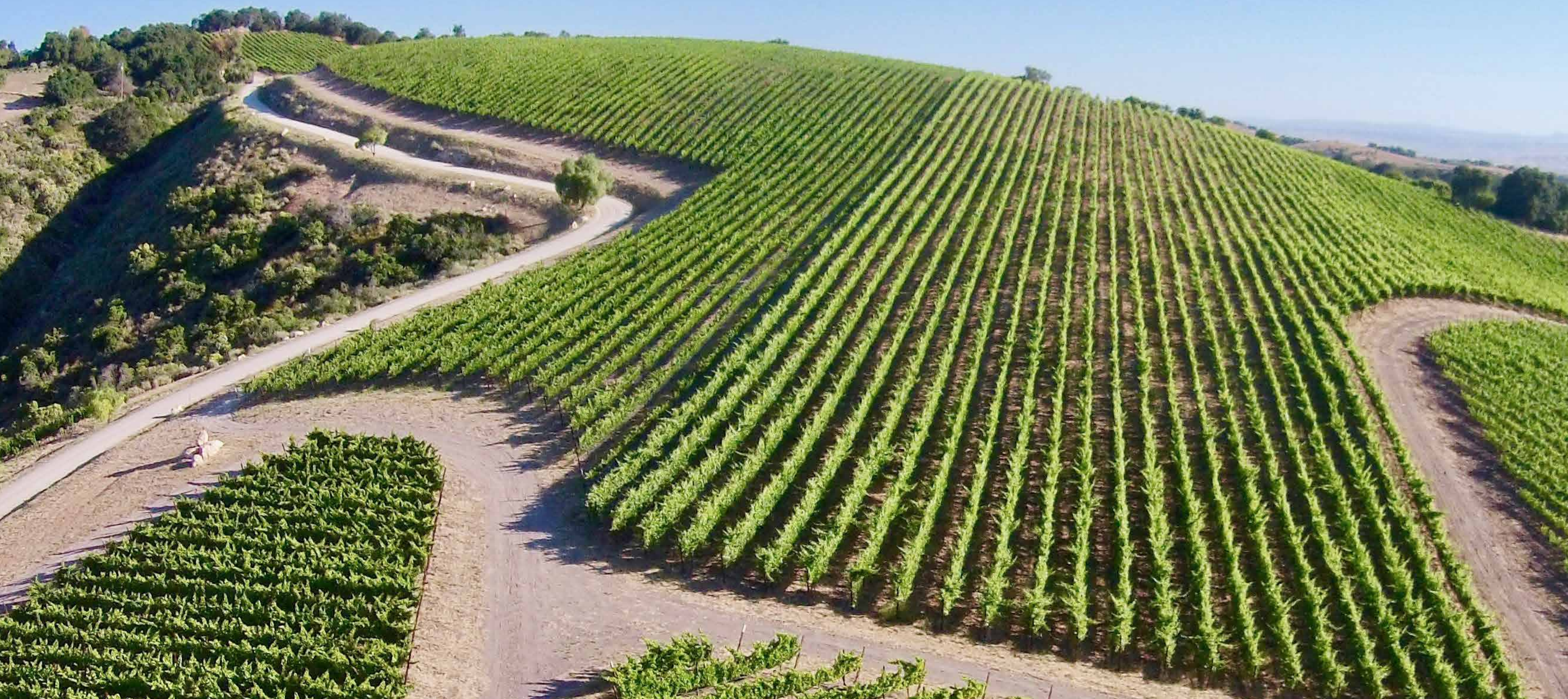
Owners, Don and Susie Law, have long had a passion for Rhone inspired blends. Our mantra was to find a vineyard site that could produce ultra-premium, limited production, Rhone and Priorat style wines that would be a true expression of the site. After two years of evaluating many potential sites, we finally found our Holy Grail. Critical to our goal is a winery that can manifest the quality of the terrific fruit and create a world-class wine.



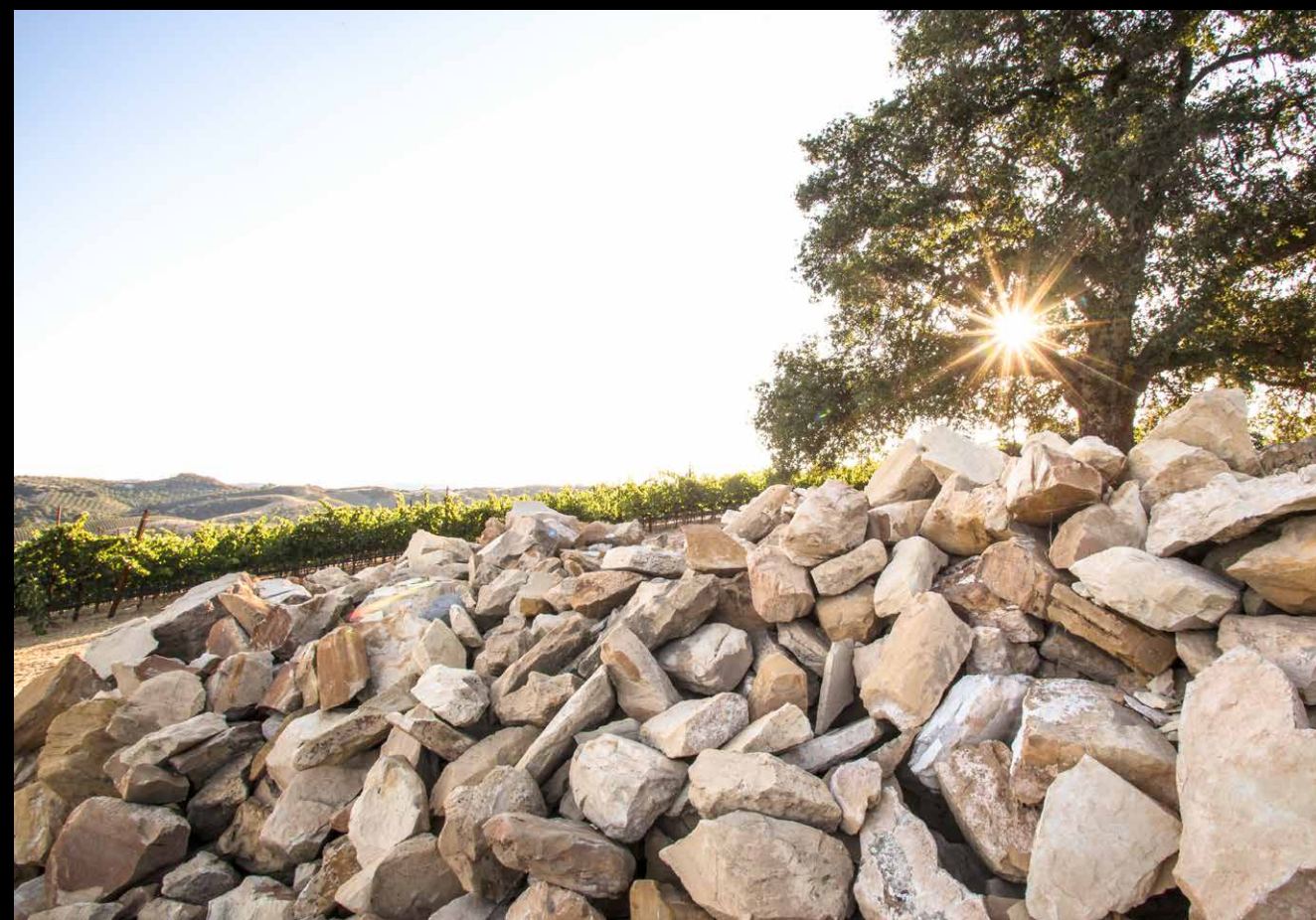
Our wineaker, Scott Hawley, has been a part of the project since the original plantings in 2008. Most of all, his style of winemaking resonated with Don and Susie. Through his experiences, he has developed a deep appreciation for the philosophy that wine is first an expression of place. Scott believes his role is to simply create an environment throughout the grape growing process where the fruit is given the greatest opportunity to perform to its potential.



the  
**TERROIR**  
Landscape, Elevation, Soil Characteristics







We are committed to making exceptional wines through sustainable and organic farming practices with minimal inputs. Located above Peachy Canyon Road on the west side of Paso Robles, the vineyard is one of the highest in the area. It is planted in high density, small-lot blocks at elevations between 1,600 and 1,900 feet. The extreme slopes, limestone soils, and multiple aspects create the distinct canvas and palette from which we work.

At Law, there are a few different soil types, but they all tend to have a higher pH than most soils in this area and that is primarily due to high levels of Calcium Carbonate in the form of limestone and calcareous shale stone. These are sedimentary rocks that were formed 5-25 million years ago. Most of these soils are ancient raised seabed, where shells, coral, and often sponges, hardened into rock. This is what creates the porous structure of this type of limestone.

The Linne-Calodo soil series complex primarily occupies the hilltops and steeper slopes. These soils have a relatively shallow clay topsoil, often less than two feet deep and below that is primarily decomposed shale stone and limestone. The small amount of topsoil and a pH over 8.0 creates a difficult environment for the grapevines. To manage this situation, we use high-vigor rootstocks, primarily 1103 Paulsen which is both high vigor and drought tolerant. Due to the shallow topsoil, there is a reasonable amount of water holding capacity. The clay holds onto water due to its physical structure and even the porous nature of the shale stone can provide water to the vine in the hot summer months. Given a “normal” amount of winter rainfall, these vines can thrive with little to no water.





# the VINEYARD

Varieties, Clonal Selections, Acres Planted

Adelaida District, Paso Robles  
Varieties - 75.16 AC

	Grenache - 24.73ac
	Syrah - 14.86ac
	Mourvèdre - 9.77ac
	Petit Verdot - 5.17ac
	Cabernet Sauvignon - 9.62ac
	Carignan - 3.78ac
	Tempranillo - 2.10ac
	Syrah, Roussanne, Viognier - 1.58ac
	Petite Sirah - 0.49ac
	Roussanne - 1.58ac
	Marsanne - 0.74ac
	Clairette Blanche - 0.74ac

## Breakdown

Total Planted Acres: 75.16  
Time of Planting: 2008, 2012, 2016  
Total Red Varietals Planted: 72.10  
Total White Varietals Planted: 3.06  
Total Red Clones: 21 clones  
Total White Clones: 4 clones

### BIOREACTOR

Recycles used winery  
water to irrigate  
vineyard

### WINERY

Gravity flow facility  
ideal for minimal  
intervention

### SOLAR PANELS

Provide us with 80%  
of our electricity





Our style of farming is high-intensity, hand-farming; we don't have any mechanization, only human hands touch our vines. We make as many as 10 hand passes through each block per growing season. The main activities in chronological order are: pruning, tying, shoot thinning, canopy management, fruit thinning, green fruit thinning, and harvest. We have been officially farming organically for the past two growing seasons. We don't use any man-made synthetic herbicides, fungicides or insecticides. We apply only organic compost or organic fertilizer for nutrition management. We have also been reducing our water use in the vineyard and transitioning towards aggressive deficit irrigation; training the vines to need less water, encouraging the vines to expand their root zone, and making them more self-reliant.

The most common spacing in our vineyard is 3x7. This means 3 feet between the vines, and 7 feet between the rows. This gives us about 2074 per acre. Some of the head trained blocks are spaced 3x8 to allow for the future growth of the vine into the row. This tight spacing puts additional stress on the vines, as they compete for resources, like nutrients and water.

Most of our vineyard blocks are on fairly steep slopes (over 20%) which means the topography of the land forces us to follow the contours of the property. Our rows run straight up and down the slope, so the tractor can safely climb and descend without damaging the vines and trellis system, or rolling over. The way the vines are situated, the sun is above the canopy at the warmest time of day.

## Clones

- Grenache - Alban, 515, 362, 52, 42, 136, 814
- Syrah - 383, 174, 470, 877, 7
- Mourvèdre - 571, 369, 233
- Petit Verdot - Abreu
- Cabernet Sauvignon - 15, 337
- Carignan - 6
- Tempranillo - 770
- Syrah, Roussanne, Viognier - 174, 468, 642
- Petite Sirah - 3
- Roussanne - 468
- Marsanne - 574
- Clairette Blanche - 208



the

# WINE MAKING

Hand-picked, Hand-sorted, Minimal Intervention







All of our estate grown fruit is tended to in the vineyards at low yield's of about **2 tons/acre**. We then **hand pick and sort** all of our blocks at optimal ripeness. Whole bunches and berries, are sorted on our tables before they go into the fermentation vessel without the addition of sulfur. Depending on vintage and taste, we do some whole cluster ferments with **25% to 100% stem inclusion**. Our winemaking philosophy is allowing our wines to express a sense of place and terroir **without any manipulation**.

Being a **gravity-fed winery** allows us to stay true to our winemaking principle. We utilize **concrete fermenters** due to their pinpoint temperature regulating abilities as well as their small, yet significant, amount of gas exchange from the concrete's **natural porosity**. All wine movements are done by gravity. Wines are drained and pressed before they go into a mixture of **100% French oak** 60 gallon barrels and 132 gallon Puncheons, of which **30%-75% may be new** depending on the blend. Once in barrel, the wine remains **on its lees** for an aging of **22 months** before it is bottled unfined and unfiltered. Our wines then remain in bottle for an **additional year and a half** before they are released.





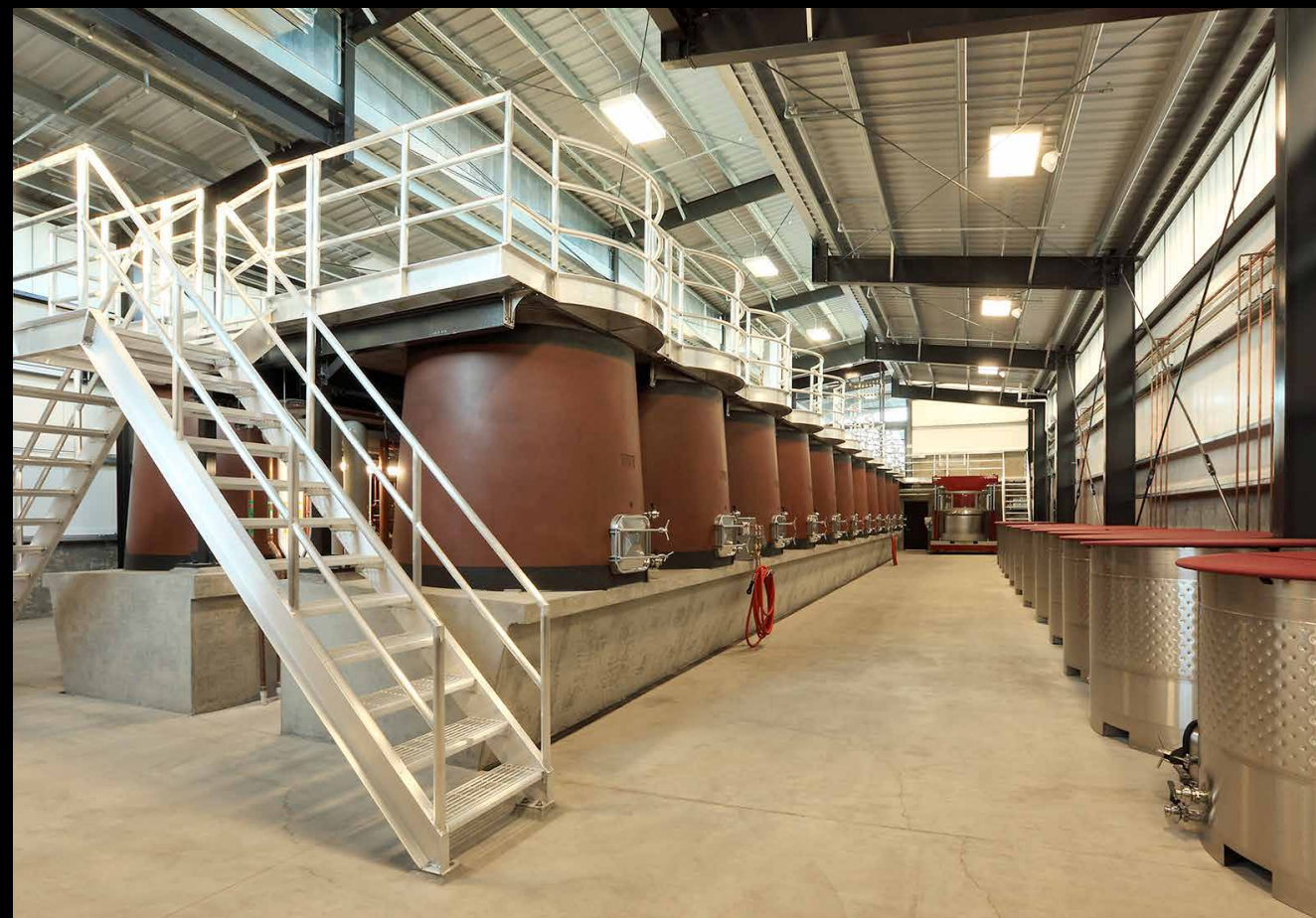
the

# WINERY

Gravity-Flow, Sustainable, Contemporary

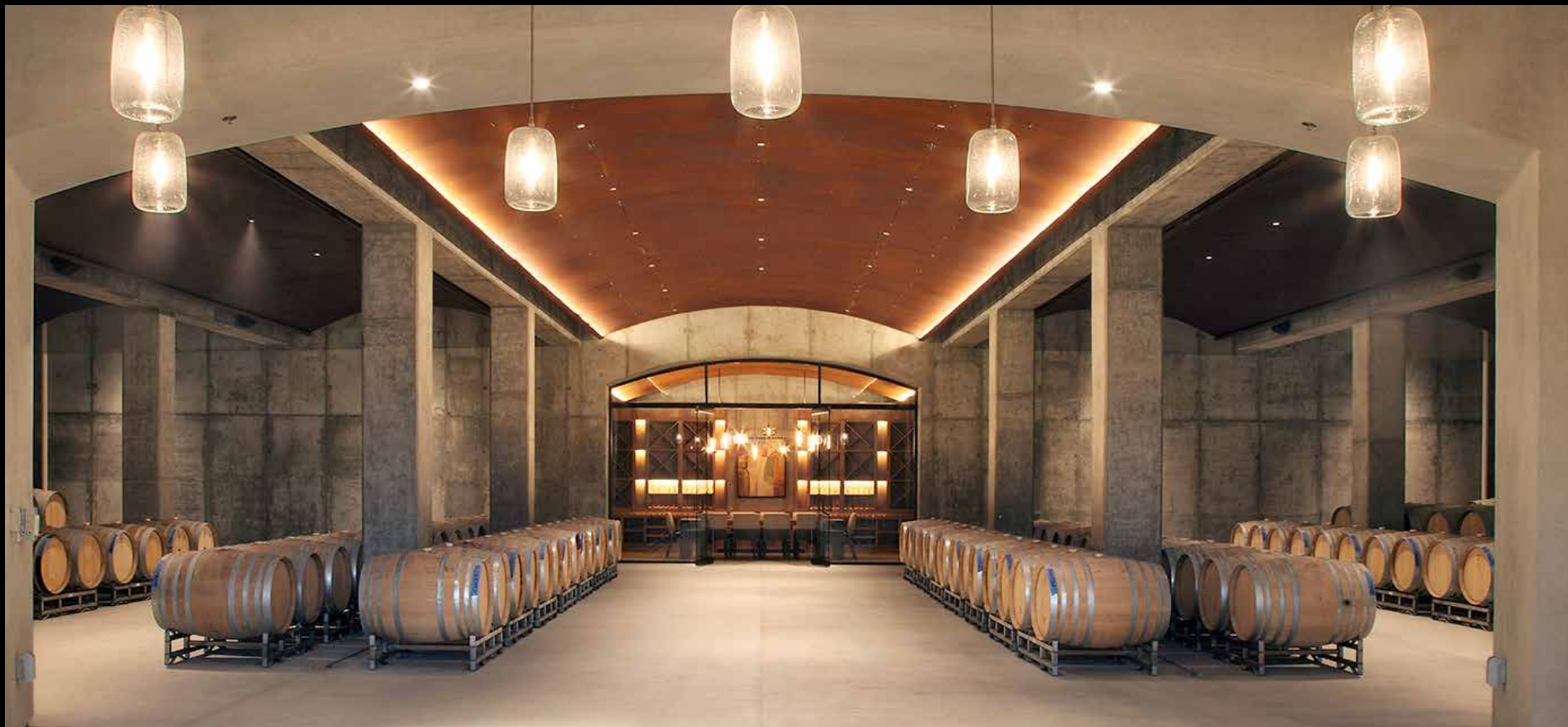






The winery was designed by **BAR Architects** using Scott Hawley's wine making concepts and the Law's preferred **clean and contemporary** style. The focal points of the design are an **unobstructed view** of the remarkable estate vineyard and a **simple process flow** for our handcrafted winemaking approach.

The winemaking facility implements an environmentally friendly design. **Solar panels** provide nearly all of the facility's electrical needs. Ample **natural light** on the crush pad and in the fermentation room decreases energy usage. We utilize **gravity for movement** of wine instead of traditional pumping methods. Our **subterranean concrete building** for processing and barrel storage aids in temperature control and **decreases energy demands**. The butterfly design roofs collect rainwater, and the bio-reactor recycles production waste water, both of which contribute to irrigating our vineyards.





the

# EXPERIENCE

360° Views, Modern, Intimate Tasting

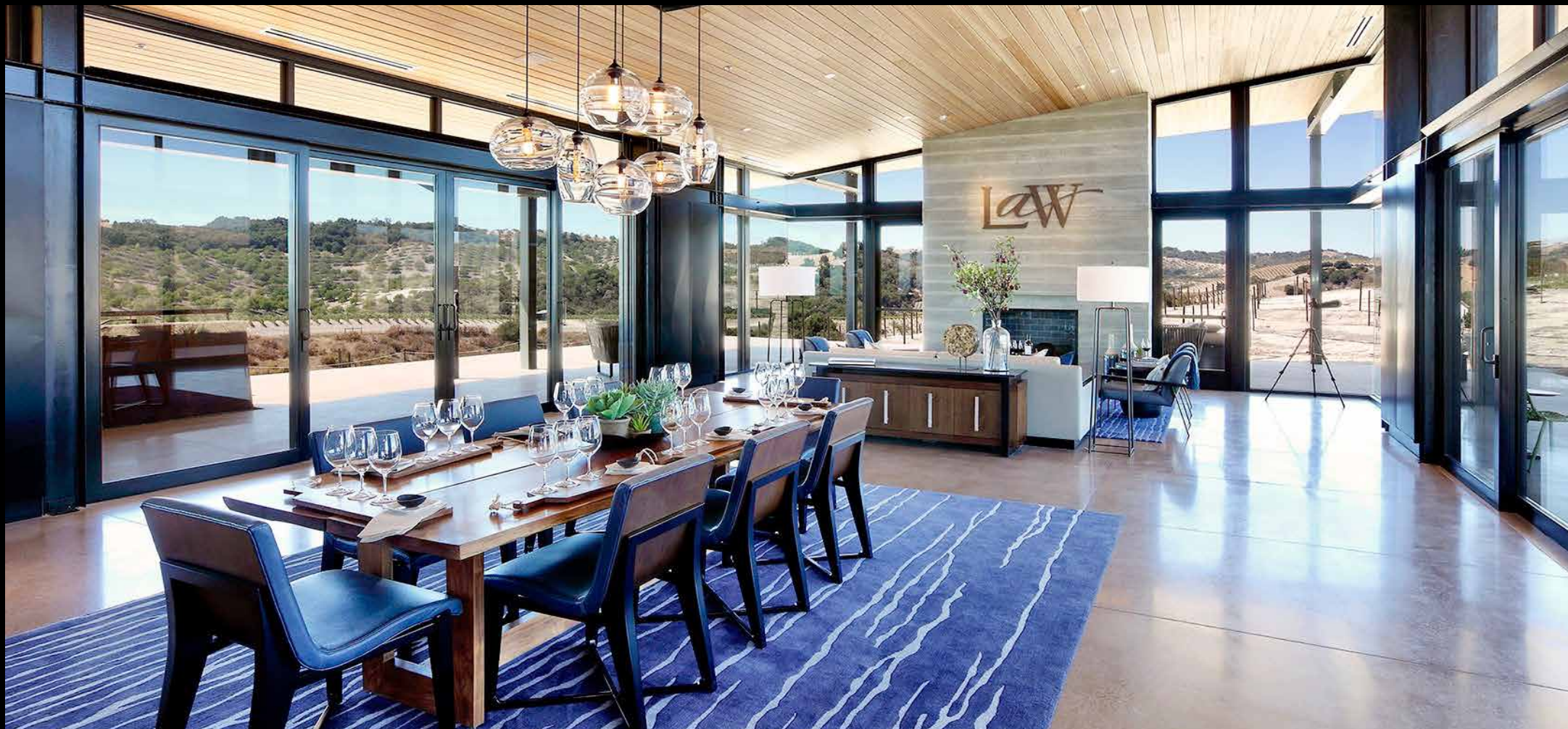






Our modern and welcoming tasting room sits on a hill overlooking the 100% estate grown Law Family Vineyard. All of the tastings are by appointment, which allows us to create personal relationships in a seated-style tasting with our guests.

Guests will enjoy a flight-format of four wines while a host explains the wines, history, facility and winemaking practices.



In conjunction with the owners' beliefs, our Tasting Room has been designed to replicate an environment much like your home living room, where you can relax with friends and family while enjoying our Law Estate wines.

The 360 degree views, state of the art architecture and personalized staff create a memorable tasting experience that is second to none.





the

# WHITE LABELS

Hand-Crafted, Unique Style and Blends







#### AUDACIOUS 2014

96+pts - Wine Advocate, 93+pts - J. Dunnuck

30% Cabernet Sauvignon, 29% Syrah, 23% Grenache, 18% Petit Verdot

This intrinsic wine continues to be a perpetual head turner for all that cross its path. The enchanting amalgam of Rhone and Bordeaux varietals is stylishly powerful and complex, creating an abundant nose of bright red berries, supported by notes of cassis, sage, orange zest and floral notes. This leads to an encore of eucalyptus, dark chocolate and black tea leaves. At roughly 60% new French oak for 22 months, this wine is a perfect marriage of enveloping fresh mouth feel and integrated grippy tannins, that allows you to enjoy it now, or watch its progression in your cellar over the next 10-15 years.

#### BEGUILING 2014

96pts - Wine Advocate, 96pts - J. Dunnuck

86% Grenache, 14% Syrah

As brilliant and alluring as wine comes, the 2014 Beguiling is a blend of our Spanish and French clones of Grenache, with just a touch of Syrah. The wine opens with seamless cascades of orange and cherry blossoms and bright wild cherries that blaze a trail to savory displays of blackberries, vanilla, cedar, sage and integrated minerality. With two years in large format French oak barrels and concrete eggs, this wine shows a purist's balance of silken mouth feel and vivid complexity. This Beguiling will continue to gracefully ride this wave of freshness into the next 7-10 years.

#### BEYOND CATEGORY 2014

75% Syrah, 13% Petit Verdot, 12% Petite Sirah

With the story behind Beyond Category and the mystique of its varietal composition each vintage, this wine is one of the most anticipated each release. Every year, we have the freedom to take the best representations of vintage and the intrinsic qualities of incredible fruit grown at high elevation in steep, limestone-rich soils. Out of the gate, this wine is amorous and pure; black fruits intertwined with violets, sweet pipe tobacco and a striking blueberry cobbler supported beautifully with a seamless palate weight. The brighter floral notes create a slight lift and freshness to add to the fine, chocolate-like tannins shedding light on a focused wine that can be enjoyed over the next 7-10 years.



#### CIRQUE 2014

95pts - Wine Advocate, 96pts - J. Dunnuck

32% Tempranillo, 23% Mourvèdre, 23% Grenache, 22% Carignan

As a debut in the line-up, this wine is nothing short of mind-blowing. As the showcase wine for the Spanish clones grown in our vineyard, this is at the top of our list in terms of incomparable distinction, balance and gracious command. The nose exudes black cherry and blue fruits on the forefront and is quickly supported by toffee, toasted vanilla and exotic spices such as Sumac. The power and structure play perfect with the seductive nose, black tea-like tannins, lingering palate weight and brilliant black fruit finish. Aged for 22 months in a combination of concrete eggs and French oak, Cirque will leave you yearning to dissect its progressive layers over the next 15-20 years.

#### SAGACIOUS 2014

95+pts - Wine Advocate, 96pts - J. Dunnuck

42% Mourvèdre, 38% Syrah, 20% Grenache

Sagacious continues to have the canny ability to provide a sexy, yet infinitely nuanced wine through the selection of the Law vineyard's best Mourvèdre, Syrah and Grenache. It shows vibrant flavors of pomegranate, bright fig and raspberry, as well as zesty, salty, citrus. Dozens of secondary notes, such as leather and red tobacco leaf peek through, waiting to unfold with time. With 20 months in French Oak Foudres, it has an impressive and ample tannin structure that is slightly chalky and chewy. This power trio will leave a very round, long and silky impression on the palate, which will continue to evolve as the wine ages gracefully for another 10-15 years.



the  
BLACK  
LABELS

The Most Pure Expression of Single Blocks







## INTREPID 2014

95+pts - Wine Advocate, 95pts - J. Dunnuck

*100% Syrah*

The Syrah dominated cuvée is the 2014 Intrepid, and it includes 3% Roussanne and 2% Clairette and spent two years in French oak. Its deep purple/black color is followed by seriously ripe, decadent notes of black fruits, melted licorice, roasted duck and ground pepper. Full-bodied and decadent, it's a quintessential Paso Robles Syrah to enjoy over the coming 7-8 years.

-(Jeb Dunnuck, August 2017)

## THE NINES 2014

96pts - Wine Advocate, 97pts - J. Dunnuck

*100% Grenache*

The 2014 The Nines (100% Grenache from the estate vineyard) is a sensational effort, and up with the finest I've tasted from the estate. Kirsch, black raspberries, spice and dried wild herbs all emerge from this opulent, silky, layered beauty that expands on the palate, has sweet, yet present tannin and a great finish. Hats off to the team for this beauty! This cuvée was fermented in concrete and aged in a combination of concrete eggs and French oak. -(Jeb Dunnuck, August 2017)

## PRIMA 2014

94+pts - Wine Advocate, 95pts - J. Dunnuck

*100% Mourvèdre*

Made from 100% Mourvèdre, the 2014 Prima was fermented in concrete tanks and spent two years in French oak. It offers tons of black cherry, blueberry, dried herbs, orange peel and spice aromas and flavors. Full-bodied, ripe, supple and downright sexy on the palate, with fine tannin, it's a big wine that stays balanced and graceful. Drink it over the coming 7-8 years.

-(Jeb Dunnuck, August 2017)

## SOPH 2016

*48% Roussanne, 40% Marsanne, 12% Clairette Blanche*

The 2016 Soph (Roussanne, Marsanne, and Clairette, aged in French oak) comes all from the Law Estate vineyard located high up off Peachy Canyon Road, on the west side of Paso Robles. Caramelized peach, citrus blossom, honeysuckle and toasted bread emerge from this beautifully textured, rich, unctuous beauty that has terrific concentrated and length. It's a seriously good white from Paso that I wish every reader could taste.

-(Jeb Dunnuck, August 2017)

