



**THE CENTRAL COAST GROUP PROJECT (CCGP)
2014 "L'ECLISSE" MERLOT/CABERNET SAUVIGNON
SANTA BARBARA COUNTY**

do you believe in gravity?/celestial bodies in orbit/or in a co-dependent relationship?/do you believe in communication?/interpretation?/&/or romantic love?/have you seen michelangelo antonioni's, L'Eclisse?/(i highly recommend it, if you haven't)/imagine working in the yard of an industrial warehouse complex in the middle of rural nowhere in the frigid & dark night/ the moon fully eclipsing above/nothing around but shadows & ghosts/this is the place where a story turns into a poem/where the train of thought disperses away from the modern and toward the primitive/the very place where this wine was pressed into barrel and blended in 2015/60% Merlot

casting a shadow over 40% Cabernet Sauvignon/after being separate for nearly 6 months on their own skins/or eternity from the cosmological point of view/then together for 6 years in barrel/& 2 years in bottle/while out in the world/eros/art/business/emotional alienation/ennui/not to mention a global pandemic/nor 9 years of time have past/from harvest to release/are we still in love?/will you meet me at the park before it all turns dark?

TASTING NOTES

on the nose/a waft of cedar/baked apples with cinnamon/grenadine/black fruits/tomato/fennel/rhubarb & forest floor/under dark currant fruit leather/& a highly concentrated bouquet/with a subtle & pleasing twist of fresh oregano

on the palate/a concentrated & rich red, black & blue flavor wave that moves along with great pace, acidity and gusto/your tongue gets fully tubed in the green room with some pleasant herbs and spices accentuating the ride & keeping things interesting until you pop out from the depths/a little lost in the delicious umami foam and overall heady experience/shaka dudes & dudettes!

WINEMAKING

- 60% MERLOT (195 DAYS TOTAL MACERATION)
- 40% CABERNET SAUVIGNON (177 DAYS TOTAL MACERATION)
- 100% NATIVE/AMBIENT FERMENTATION
- ML COMPLETED ON THE SKINS
- AGED FOR 73 MONTHS IN 100% NEUTRAL FRENCH OAK PIÈCES ON THE GROSS LEES
- 15.5% ALC./3.44 pH
- BOTTLED BY HAND VIA GRAVITY
- UNFINED/UNFILTERED
- 20 CASES (12/750ml) + 16 MAGNUMS (1.5L) PRODUCED