



Anglim Viognier Pressed – Neutral French Oak, Bien Nacido Vineyard Santa Barbara County 2014

(Retail 32)

- 100% Viognier
- 233 cases produced
- 14.2% alcohol, 3.52 pH, 0.049 TA, 0.034 g/100ml RS
- The fruit was whole-cluster pressed to tank, settled for two days, and transferred to single-use 500L French Oak puncheons for fermentation. Lees were stirred for the first few months and then the wine was allowed to stay on its fermentation lees for 27 months. The wine was cold stabilized during March 2017 and bottled on April 19, 2017.

Anglim Viognier Hastings Ranch Vineyard Paso Robles Adelaida District 2016

(Retail 32)

- 100% Viognier
- 74 cases produced
- 14.2% alcohol, 3.42 pH, 0.63 TA, 0.09 g/100ml RS
- The fruit was whole-cluster pressed to tank, settled overnight, and transferred to another stainless steel tank for cool fermentation (55°F). When alcoholic fermentation was complete, the wine was transferred to stainless steel barrels for aging sur lie. Stabilized, filtered, and bottled April 19, 2017.

Anglim Rosé Paso Robles 2016

(Retail 20)

- 65% Grenache, 33% Syrah, 2% Viognier
- 222 cases produced
- 13.0% alcohol, 3.23 pH, 0.59 TA, 0.17 g/100ml RS
- The fruit was whole-cluster pressed to tank, settled overnight, and transferred to another stainless steel tank for cool fermentation (55°F). The wines were transferred to neutral French oak barrels at 10° brix, and allowed to complete fermentation at 55°F. Aged separately sur lie until early April 2017, when the final wine was blended. Stabilized, filtered, and bottled April 19, 2017.



Anglim Grenache Paso Robles Adelaida District 2014 (Retail 38)

- 100% Grenache
- 166 cases produced
- 15.4% alcohol, 3.53 pH, 0.57 TA, 0.25 g/100ml RS
- The fruit was pre- and post-sorted, destemmed, and transferred whole berry to open top fermenters. The must was kept cold for a week and allowed to start naturally. Following an extended soak past dryness the wine was transferred to tank to settle for 24 hours and then moved to 66% new 500L French Oak puncheons for aging. Native ML was allowed; the wine was aged 29 months in barrel and the wine was not racked until just before bottling.

Anglim ZSM Paso Robles 2014 (Retail 38)

- 48% Zinfandel, 19% Syrah, 33% Mourvèdre
- 168 cases produced
- 15.2% alcohol, 3.63 pH, 0.69 TA, 0.39 g/100ml RS
- The fruit was pre- and post-sorted, destemmed, and transferred whole berry to open top fermenters. The must was kept cold for a week and allowed to start naturally. Following an extended soak past dryness the wine was transferred to tank to settle for 24 hours and then moved to 100% new 500L French Oak puncheons for aging. Native ML was allowed; the wine was aged 29 months in barrel with one racking to build the blend approximately six months before bottling.

Anglim Petite Sirah Paso Robles Willow Creek District 2014 (Retail 42)

- 100% Petite Sirah, dry-farmed
- 163 cases produced
- 15.2% alcohol, 3.21 pH, 0.74 TA, 0.39 g/100ml RS
- The fruit was pre- and post-sorted, destemmed, crushed, and transferred to open top fermenters. The must was kept cold for a couple of days and allowed to start naturally. At dryness the wine was transferred to tank to settle for 24 hours and then moved to new 500L French Oak puncheons for aging. Native ML was allowed; aged 29 months in barrel and the wine was not racked until just before bottling.



About Anglim Winery

Anglim winery is a small, family-owned winery located in Paso Robles, California producing Rhône varietals and blends (such as Syrah, Grenache, Roussanne, Mourvèdre, Viognier) with grapes from some of the finest growers in California's Central Coast. Winemaker Steve Anglim realizes that stellar wines begin in the vineyard, and is passionate about partnering with growers both large and small who share our vision for distinctive, balanced, food-friendly wines. Our limited case production of fewer than 2,000 cases per year allows us to handcraft our wines in small lots with a combination of tradition and innovation. Many of our wines are single-vineyard bottlings, showcasing the unique characteristics of each "place" from year to year. Anglim uses 100% French oak 500L barrels from a variety of top coopers, and manages the winemaking approach and new oak percentages to create wines with a balanced style, and enough character to be cellared but enough elegance to be enjoyed now.



Steve Anglim spent 24 years in the automotive industry in corporate finance and planning, and many years making wine for fun in his garage, before launching Anglim Winery in 2002. He has a B.A. from Central Michigan University and an M.B.A. from Pepperdine University. In addition to making the Anglim wines, Steve serves as a winemaking consultant in the Paso Robles area. His wife and partner in the winery, Steffanie Anglim, was formerly a management consultant, with a B.A. from Northwestern University and an M.B.A. from the Wharton School, University of Pennsylvania. They have two daughters, one grown and making her way in the world, and the other in Middle School.

The Anglim Tasting Room is located in downtown Paso Robles, California in the historic Train Depot; we are open for tasting Thursday through Monday 11am to 6pm, and by appointment or chance.

Anglim

About Steve Anglim

It all started in 1971 with Boone's Farm Apple under the high school bleachers. Other than a small distraction in my early twenties with scotch, I moved on to discover wines from France – Burgundies in particular – and a developing passion. Many years later, and a long time ago, my daughter bought me a home-winemaking kit for Father's Day – a great thought, but to call it wine was a stretch. My wife naively asked if we couldn't just buy some grapes and actually make something drinkable, as we were a mere two hours south of Santa Barbara. An innocent-enough question, to be sure.



After numerous crushes in the garage, about 30,000 pages of winemaking text – philosophical, technical, and practical – and the obligatory “some time at UC Davis,” I decided to get serious, ditch my corporate job, and start a winery. We searched up and down the coast looking for a place to make Pinot Noir. We considered two growing regions: Oregon, which I felt was too inconsistent for our purposes; and Santa Barbara County, my favorite by far but too expensive. So, with Pinot out (for the time being), I decided on my other favorite: Rhône and Paso Robles. We launched in 2002 with Syrah and Viognier, producing in what was essentially just a bigger garage. Since then, we've made 40-50 different wines and expanded our Rhône portfolio to include Grenache, Mourvèdre, and Roussanne, and Petite Sirah.

I continue to be amazed by the collegial environment on the production side of the business. The very generous winemakers of Paso Robles, many of whom have been in this business their entire lives, still take the time to answer my rather convoluted questions. And our growers have been excellent partners in quality management. In the end, Paso Robles was the perfect choice for our family, our business venture, and for me as a winemaker.

Oh, and I do make a little Pinot Noir after all...