



RECKONING

63% Syrah, 21% Malbec, 11% Grenache, 5% Petite Sirah

a force, a trajectory. a cipher for understanding the complex language of central coast syrah.



vintage
2014



94 PTS

"Editor's Choice. This rich, multi-layered blend of 63% Syrah, 21% Malbec, 11% Grenache and 5% Petite Sirah shows blackened plum, blueberry, soy, porcini mushroom and pepper notes on the nose. On the palate, blackberry, charred lamb and rosemary flavors are the story, framed by upright structure and powerful acidity."

vinous

92 PTS

"Dark purple. Ripe dark berries and cherry on the nose, along with hints of violet and cracked pepper that build in the glass. Rich and smoky in character, offering energetic black and blue fruit flavors of good depth and energy. Finishes on a sappy note, featuring good cling and smooth tannins that sneak in late."

Wine Spectator

92 PTS

"Ripe, rich and impressively structured, with huckleberry and smoky cured meat aromas and dense, complex red and blue fruit flavors, accented by hints of crushed rock, licorice and sage. Drink now through 2027."

WINE
ADVOCATE

91 PTS

"The 2014 Reckoning checks in as mostly Syrah blended with 21% Malbec, 11% Grenache and 5% Petite Sirah, all of which spent 16-17 months in a mixture of barrels and puncheons (40% new). Notes of blackberries, underbrush, black olive and pepper all emerge from this medium to full-bodied, layered and textured Syrah that has no hard edges, impressive purity and a great finish. It's another terrific wine from Brian Brown to drink through 2024."

Both appetizing and ominous, the nose of the 2014 Reckoning is steeped with petrichor, currants, blueberry syrup, graphite and clove. As the wine warms on your palate, characters of lavender and sweet tobacco evolve from the mix. The body of the wine is plush, smooth, and omnipresent on your tongue. This structure is built to last and its finish lingers and lingers accompanied by hints of homemade pecan pie and German chocolate cake.

vinification

Fermentation Fermented in a combination of 1-ton open top tanks and small stainless steel tanks following a five-day cold soak. Open top lots were punched down by hand 2-3 times daily and tank lots were pumped over twice per day.

Lots were pressed off the skins after a total of 16-22 days of skin contact time.

Aging 16-17 months post fermentation in a mixture of French oak puncheons and barriques (~40% new oak).

appellation & vineyard

Templeton Gap District, Paso Robles, ONX Estate Vineyard

technical details

pH 3.74

Acidity 5.7 g/L

Alcohol 15.5%

Cases Produced 459

ONX
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