



## 2012 Estate Syrah - *Sta. Rita Hills*

Picked over a three day period in mid November, the fruit for this wine comes exclusively from our Sta. Rita Hills estate and is a combination of two different Syrah clones (Estrella and Clone 99). The Estrella is from Donna's block which is planted on well drained, nutrient deficient sand. The neutrality of this soil always lends an intoxicating and high toned bouquet of flowers and spice while the Clone 99 from Block I is planted on denser sandy loam soil, bringing depth and richness to the resultant wine. 85% of the fruit was gently de-stemmed with 15% remaining as whole clusters and was fermented in small 1.5 ton open top fermenters. Total skin and stem contact averaged 30 days (7 day cold soak, 2+ weeks fermentation, and 1+ week extended maceration). From the press the wine was transferred directly to neutral barrels (5-20 year old French oak) where it remained sur lie with no sulfur until May when it was gently pressure raked for the first time and prepared for bottling in August. Yields were 2.4 lbs/vine (2.1 tons per acre). 839 cases produced.

**Robert Parker: 95 points**

**Antonio Galloni: 90 points**

***tasting notes:** Inky garnet in color, fresh and vivid aromatics of boysenberry cream, plum cobbler, allspice and mincemeat emanate from the glass. In the background, herbal notes of Mexican oregano, fennel seed, clove and chili powder intermingle with deeper components of liquid smoke, menthol and roasted blue corn. The palate impression is tender and polished with a firm presence finishing with significant weight and focus.*

AVA: Sta. Rita Hills

Production: 839 cases

Varietal: 100% Syrah

Clones: Estrella, Clone 99

Fermentation: 15% whole cluster

Elevage: Aged in neutral barrel (5-20 year old French oak)

Alcohol: 14.5%