



## 2014 Estate Syrah - *Sta. Rita Hills*

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. 70% of the fruit was gently de-stemmed with 30% 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 2.9 lbs/vine (2.5 tons per acre).

**Robert Parker: 95 points**

**Antonio Galloni: 93 points**

***tasting notes:*** Deep garnet in color, notes of violets, duck plum sauce and cocoa powder come forward initially. On the palate, intriguing components of boysenberry liqueur, salted caramel and vanilla bean mingle with savory hints of morel mushrooms, beef carpaccio and all spice. The mouthfeel is tender, with an elegant streak of fresh acidity that frames the wine's lengthy and vibrant finish.

AVA: Sta. Rita Hills

Production: 1,750 cases

Varietal: 100% Syrah

Clones: Estrella, Clone 99

Fermentation: 30% whole cluster

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

Alcohol: 15.0%