



2016 Estate Syrah - *Sta. Rita Hills*

The fruit for this wine comes exclusively from our Sta. Rita Hills estate and is a combination of four different Syrah clones (Estrella, Clone 99, 383, 470). The Estrella, 383, 470 is from nutrient deficient sand which is planted on well-drained 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. 60% of the fruit was gently de-stemmed with 40% remaining as whole clusters and was fermented in small 1.5 ton open top fermenters. Total skin and stem contact averaged 35 days (7 day cold soak, 2+ weeks fermentation, and 2+ week extended maceration). From the press the wine was transferred directly to neutral barrels (10-20 year old French oak) where it remained sur lie with no sulfur until July when it was gently pressure racked for the first time and prepared for bottling in August. Yields were 3.0 lbs/vine (2.6 tons per acre).

Wine Enthusiast: 96 points

Antonio Galloni: 93 points

Jeb Dunnuck: 91 points

Tasting Notes: *Inky garnet in color, brilliant aromatics of ripe blue fruits, allspice and white pepper emanate from the glass. In the background, floral notes of lavender and violets intermingle with deeper components of prosciutto, buttered mushrooms and soy. The palate impression is tender and polished with a firm presence finishing with significant weight and focus.*

AVA: Sta. Rita Hills

Production: 2,167 cases

Varietal: 100% Syrah

Clones: Estrella, Clone 99, 383, 470

Fermentation: 40% whole cluster

Elevage: Aged in neutral barrel (10-20 year old French oak)

Alcohol: 14.1%

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