

2017 ESTATE SYRAH

Sta. Rita Hills

The fruit for this wine comes exclusively from our Sta. Rita Hills estate and is a combination of five different Syrah clones (Estrella, Beaucastel 99, 1, 383, 470). The Estrella, 383 and 470 are planted on nutrient deficient, well-drained sand, which always lends an intoxicating and high-toned bouquet of white pepper flowers and spice, while the Clone 99 from Block I is planted on denser sandy loam soil, bringing depth and richness to the table. Harvested mid to late November, 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 (15-20-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 2.75 lbs/vine (2.5 tons per acre).

Tasting Notes: Gorgeous purple ruby in color, rich and decadent aromatics of cocoa nibs, molasses and gingerbread spring from the glass. In the background, more delicate notes of fresh mint leaf, black pepper, sandalwood and sea salt also emerge. On the palate, the wine boasts an incredibly polished mouthfeel with savory tannins that frame a tender and focused finish.

94 points, Wine Enthusiast

93 points, Antonio Galloni

Alcohol: 13.8%

Glucose + fructose: 0.7 g/L

pH: 3.64

TA: 6.1 g/L

Total SO₂: 35 ppm

Free SO₂: 18 ppm

VA: 0.61 g/L

AVA:	Sta. Rita Hills
Varietal:	100% Syrah
Cases Produced:	2,948
Soil type:	Sandy loam
Clones:	1, 99, 383, 470 and Estrella
Fermentation:	40% whole cluster
Élevage:	Aged in neutral barrel (15 to 20-year-old French oak)
Bottling date:	August 15, 2018
Release date:	February 2020
Release price:	\$38