

melville

2019 Estate Syrah - Sta. Rita Hills

Description

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+ year-old French oak) where it remained sur lie with no sulfur until June when it was gently pressure raked for the first time and prepared for bottling in July. Yields were 2.75 lbs/vine (2.5 tons per acre).

Highlights

Varietal: 100% Syrah
Cases Produced: 2,255
Soil Type: Sandy loam
Vine age: 24 years old
Clones: Estrella, Beaucastel 99, 1, 383, 470
Fermentation: 40% whole-cluster
Élevage: Aged in neutral barrel (15+ year old French oak) for 18 months
Bottling date: July 23, 2020
Release date + price: June 2022, \$40

Tasting Notes

As the 2019 Estate Syrah begins to fill the glass with its signature dark violet color, one can't help but to get excited. Instantly upon pouring, the aromatics begin to overflow and escape the glass, giving you a sneak peek of what's to come. Fresh herbs and lavender fill the glass then give way to grilled meat and fresh, roasted cracked pepper. On the palate, the adventure begins with roasted blackberries, in season black plums, and cherry juice. Silky tannins, juiciness, and velvet-like texture together create a perfectly balanced wine.

Scores

95 points, Wine & Spirits

Technical Details

Alcohol: 13.8%
pH: 3.6
Total SO2: 26 ppm
VA: 0.6 g/L
Glucose + fructose: 0.7 g/L
TA: 6.2 g/L
Free SO2: 12 ppm