

2019 ESTATE SYRAH

Indigène

Fermented using only ambient (indigenous) yeast, the 2019 Indigène Syrah is now in its third consecutive vintage. As we have become quite enamored with this wine, we plan to continue producing it exclusively for the Grand Cru and Monopole levels of our wine club each year moving forward. The fruit again hails from Block C on the west side of our estate that is planted to Estrella selection, a clone of Syrah known for late and even ripening, as well as beautifully intense complexity and structure. We find that native yeast ferments capture the brilliant savory earth and soil tones that balance the wine by tucking in some of the fruit components.

Tasting Notes: Deep violet in color, with ripe blueberry, sweet BBQ smoke and clove coming through initially. An earthy smoothness greets the palate with lush back country berries, chanterelles as well as deeper impressions of kirsch liqueur and cocoa nibs floating in the background. Zippy acidity and soft, smooth tannins frame an opulent and decadent finish.

Alcohol: *13.8%*

Glucose + fructose: *1.1 g/L*

pH: *3.7*

TA: *6.2 g/L*

Total SO₂: *33 ppm*

Free SO₂: *19 ppm*

VA: *.60 g/L*

AVA:	Sta. Rita Hills
Varietal:	100% Syrah
Cases Produced:	148
Soil type:	Sandy loam
Clones:	Estrella
Fermentation:	0% whole cluster
Élevage:	Aged in neutral barrel (15+ year old French oak) for 18 months
Bottling date:	December 4, 2020
Release date:	Winter 2021
Release price:	\$52