

melville

2020 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 racked 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: 1,364
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 26, 2021
Release date + price: October 2023, \$44

Tasting Notes

The delicate, elevated aromatics of white pepper, lavender, and violets intertwine with the savory components of olive brine and cured meat (think Jamón Ibérico), unmistakably signaling cold climate. The texture is vibrant with a smooth and silky nature that leaves you craving more.

Scores

94 points, Wine Enthusiast

Scores from previous vintages:

2019 - 95 points
2018 - 95 points
2017 - 94 points

Technical Details

Alcohol: 14.0%
pH: 3.6
Total SO₂: 10 mg/L
VA: 0.7 g/L
Glucose + fructose: 0.1 g/L
TA: 6.2 g/L
Free SO₂: 3 mg/L