## melville

## 2021 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: 1,023 Soil Type: Sandy loam Vine age: 25 years old

Clones: Estrella, Beaucastel 99, 1, 383, 470

**Fermentation**: 40% whole-cluster **Élevage**: Aged in neutral barrel **Bottling date**: July 27, 2022

Release date + price: Jan 2024, \$44

Scores

96 points, *Wine Advocate* 96 points + Top 100 Wine, *Wine Enthusiast* 

Scores from previous vintages:

2020 - 94 points 2019 - 95 points Tasting hotes

The wine's lifted aromatics of red and blue fruits are balanced out by lightly smoked rosemary and freshly ground white pepper with a touch of black olive brine that draws you in to the first sip of fresh bright blueberries and teriyaki lamb jerky. The wine offers a slight grip on the palate, encouraging another sip. Pair with grilled lamb chops with salt, white pepper, and rosemary.

Technical Details

**Alcohol**: 13.8%

**pH**: 3.6

**Total S02**: 26 ppm

**VA**: 0.6 g/L

Glucose + fructose: 0.7 g/L

**TA**: 6.2 g/L

Free S02: 12 ppm