

melville

2022 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 August when it was gently pressure racked for the first time and prepared for bottling in September. Yields were 2.75 lbs/vine (2.5 tons per acre).

Highlights

Varietal: 100% Syrah
Cases Produced: 1,046
Soil Type: Sandy loam
Vine age: 26 years old
Clones: Estrella, Beaucastel 99, 1, 383, 470
Fermentation: 65% whole-cluster
Élevage: Aged in neutral barrel (15+ year old French oak) for 10 months
Bottling date: September 1, 2023
Release date + price: January 2025, \$44

Scores

Reviews pending.

Scores from previous vintages:
2021 - 96 points, Top 100 Wine
2020 - 94 points
2019 - 95 points

Tasting Notes

This wine is loaded with black olive tapenade, blackberries, boysenberries and cured meat. Lots of white pepper is the trademark of the cold climate along with the bright acidity. This is not the big juicy syrah most people know the grape to be. Think elegance and beauty. Pair this wine with an array of hard cheeses or roasted rack of lamb.

Technical Details

Alcohol: 13.8%
pH: 3.65
Total SO₂: 45 mg/L
VA: 0.7 g/L
Glucose + fructose: 0.1 g/L
TA: 6.9 g/L
Free SO₂: 22mg/L