



2015 Syrah

Santa Cruz Mtns

[FOR SALE AT THE WINERY ONLY](#)

HARVESTED: September 9, 2015

VINEYARD LOCATION: Los Altos Hills

BOTTLED: February 2017, 90 cases

COMPOSITION: 100% Syrah

ALCOHOL: 13.6%

WINEMAKER: Colin McNany

VINTAGE NOTES

In our fourth year of drought, bud break began early due to the dry winter and warm spring. The growing season was persistently warm, and due to the lack of ground water, harvest came exceptionally early. We harvested our first vineyards on July 29th! The crop was generally early and light across the board with small berries and concentrated flavors. Although yields were down, quality remained incredible, potentially surpassing the last 2 vintages.

WINEMAKING NOTES

Our second production of 100% Syrah. A single 1 acre vineyard plot sits up in Los Altos Hills, with an incredible South-East exposure. A third of the ferment was left whole cluster, tipped into the bottom of a 5 ton open top tank, to be covered with rest of destemmed berries. This method of whole cluster fermentation brings forth more baking spice and structure to the finished wine. Fermentation temperatures peaked at 98 degrees, filling the winery with aromatics of pure hot chocolate. The wine sat on skins for 21 days, in which was then pressed off into french oak barrels, 15% new. Rack once to bottle, unfinned and unfiltered.

TASTING NOTES

Wild blackberries, salty dark chocolate and elements of roasted marshmallow are perplexing us in how a wine can be so savory, salty and sweet at the same time.

CELLARING

Recommend aging potential is 3-7 years.