



2019 Syrah Santa Cruz Mountains

HARVESTED: September 11-30, 2019

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: April 2021, 224 cases

COMPOSITION: 100% Syrah

ALCOHOL: 13.7%

WINEMAKER: Charlie Miller

VINEYARD MANAGER: Thayer Dunwoody

VINTAGE NOTES

Spring was long and cold with plenty of rain throughout the region. For those vineyards that started bloom after the rains, the crop was very strong. Everything seemed to come late - from budbreak to bloom and right on through veraison. Ripening came about at a snail's pace, ultimately making for wines with great flavor at lower alcohol levels.

WINEMAKING NOTES

The grapes were handpicked, sorted, and in most cases destemmed. Fermented in small lots, a combination of inoculated and indigenous yeast ferments for a combination of control and complexity. Punched down twice daily, left on the skins for an average of 15 days. Once dry, free run was drained and pomace was lightly basket pressed. 19 months in neutral French oak barrels. Bottled unfiltered and unfiltered.

TASTING NOTES

A complex menagerie of flavors and aromas; everything from roses to plums, violets and lavender, leather and cola, black olives and sage. Light tannins and a round and juicy mouthfeel make for a most inviting glass of wine.

CELLARING

Enjoy now or over the next 5-7 years.