



2023 Syrah Santa Cruz Mountains

HARVESTED: October 11th, 2023

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: April 2025, 300 cases

COMPOSITION: 100% Syrah

ALCOHOL: 13.7%

WINEMAKER: Andrew Vingiello

VINEYARD MANAGER: Thayer Dunwoody

VINTAGE NOTES

In 2023 the Santa Cruz Mountains experienced one of the longest growing seasons in decades. Late season rains and cold temperatures in early spring kept vines dormant. Bud break saw much milder temperatures ideal for set and maturity. Continued mild, consistent weather and only a few periods of moderate heat contributed to crop yields that were above average and hang time was extended. Harvest kicked off later in September and continued at a relentless pace through October. The 2023 vintage is high quality, exceptional, and notable. Another vintage of great magnitude delivering wines with exceptional vineyard purity.

WINEMAKING NOTES

The grapes were handpicked, sorted, mostly destemmed with 15% whole cluster. 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. 18 months in new, 1 year and neutral French oak barrels. Bottled unfinned and unfiltered.

TASTING NOTES

Inky purple hue. Aromatics burst with blackberry, violet, cracked black pepper, and smoked meat. The palate is bold yet refined, showing dark plum, olive tapenade, and a touch of espresso. Firm tannins and vibrant acidity provide structure, while a savory, earthy core reflects the cool-climate mountain influence. Finishes long with notes of charred herbs and black licorice. Cellar-worthy, but expressive now with decanting.

CELLARING

Enjoy now or over the next 5-7 years.