



2024 Syrah Santa Cruz Mountains

HARVESTED: September 24th, 2024

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: April 2026, 225 cases

COMPOSITION: 100% Syrah

ALCOHOL: 13.7%

WINEMAKER: Andrew Vingiello

VINEYARD MANAGER: Thayer Dunwoody

VINTAGE NOTES

The 2024 vintage in the Santa Cruz Mountains was influenced by a warm spell during harvest, which prompted some grapes to ripen earlier than expected. While this brief period of warmth did accelerate the harvest, cooler temperatures at night helped to preserve the natural acidity and freshness of the fruit. The growing season itself was marked by generally mild conditions, with a nice balance of sun and cool nights, allowing for steady and even ripening throughout much of the summer. The heat during harvest was manageable, and careful vineyard management ensured the preservation of the region's signature balance and complexity. The 2024 vintage produced wines with bright, expressive fruit flavors, refined acidity, and good structure, capturing the essence of this unique cool-climate terroir.

WINEMAKING NOTES

The grapes were handpicked, sorted, mostly destemmed with 10% 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 unfiltered and unfiltered.

TASTING NOTES

Deep purple in the glass, the 2024 Syrah opens with blackberry, violet, cracked pepper, and a hint of smoked meat. The palate is rich yet polished, showing dark plum, olive tapenade, and espresso. Firm, fine-grained tannins and bright acidity frame a savory, mineral core. The finish lingers with charred herbs and black licorice. Approachable now with decanting, built to age.

CELLARING

Enjoy now or over the next 5-7 years.