

2017 Syrah

Mesa Del Sol Vineyard

Arroyo Seco

Vineyard:

Nestled on an upland overlooking beautiful Arroyo Seco. The ground is filled with lean rocky soils that have been nurtured with organic farming practices, where cover cropping and composting the fields provide a yearly dose of organic matter.

The hot arid days of the uplands and cool marine night air of the Pacific provide an optimal setting for elegant Syrah.

Winemaking:

At harvest 25.5 Brix 3.7ph

25% whole cluster was left during fermentation to create a more complex syrah. We Gently pumped over for 3 days for more fruit and color extraction, switched over to punch downs once daily for a total of 22 days, then pressed to barrel.

Finished wine:

14.7% alc 3.8 ph

100% Syrah, only 70 cases produced

Notes:

Full-bodied, concentrated and firmly structured, hints of licorice and dark-plum. It is packed with deeply concentrated blackberry aromas and flavors. spicy, smoky and meaty complexity, finishes with power and elegance.

Pairing:

Enjoy this wine with lamb, grilled meats, and hard sheep's milk cheeses.

