



## 2018 Syrah Santa Cruz Mountains

HARVESTED: September 20-25, 2018

VINEYARD LOCATION: Los Altos Hills

BOTTLED: February 2020

COMPOSITION: 100% Syrah

ALCOHOL: 13.8%

WINEMAKER: Colin McNany

### VINTAGE NOTES

A cool spring pushed bud break to early April with flowering in June. A moderate summer, with temperatures lower than normal, allowed fruit to mature slowly and evenly. For the first time in many years there was no heat spike in September, again, allowing for extended hang time and phenolic ripeness. Overall, fruit came in later, with yields up, sugars down, and quality exceeding expectations - any winemaker's dream!

### WINEMAKING NOTES

A third of the ferment was left whole cluster, tipped into the bottom of a 5 ton open top tank, to be covered with destemmed berries. Fermentation temperatures peaked in the high 90's. The wine sat on skins for 21 days, and was then pressed off into French Oak barrels, 15% new. Bottled unfinned and unfiltered.

### TASTING NOTES

Black fruits, a whiff of vanilla, and an herbal edge derived from stem-inclusion make up the core of this round and juicy syrah. Soft, dusty tannins transport you to the scene of the harvest, the south-facing hills of our syrah sites in the Los Altos Hills.

## CELLARING

Recommend aging potential is 3-5 years.