



SYRAH

2017

TECHNICAL DETAILS

CLONE

24% Alban Clone, 76% Clone 383

HARVEST DATE

October 18th

AVERAGE BRIX

25.3

ALCOHOL

15.4%

PH / TA AT HARVEST

3.27 / 6.07 g/L

FINAL PH / TA

3.4 / 6.56 g/L

BARRELS PRODUCED

10

CASES PRODUCED

262

AGING

Aged for 18 months. 18% once-filled French oak, 18% new American oak 64% neutral barrels

ADDITIONAL DETAILS

TASTING NOTES

Boysenberries, dark chocolate cordial cherries. Deep, dark fruits, vanilla, oak. Velvety and smooth, full bodied, a hint of spice on the finish.

ABOUT THE VINEYARD

Spanish Springs Vineyard sits just 2 miles from the Pacific Ocean. Our Syrah comes from a combination of clones and blocks; Alban clone from block 6 and clone 383 from block 9. Cool nights and daily temperatures moderated by the Pacific create grapes with very good acidity and color retention. Both blocks were planted in 2007 on separate hillsides of the vineyard.

GROWING SEASON

Heavy rains resulted in increased botrytis and mildew pressure, but also provided vigorous shoot growth that balanced the crop load and canopy. Vines fared well during the September heat spike. Good soil moisture helped mitigate the effects of the heat, while crops showed good flavor development with a little less acidity than usual.

WINEMAKING

After sorting and destemming into 4, 1.5-ton fermenting bins, this Syrah was given a 3-day cold soak. A complete malolactic fermentation soften the sharp acidity. Profile 61 barrels imparted fruit and vanilla notes with a subtle impact.