



SYRAH

2018

TECHNICAL DETAILS

CLONE

50% Alban Clone, 50% Clone 383

HARVEST DATE

Alban—November 5th

383—November 12th

AVERAGE BRIX

Alban—25.4

383—24.1

ALCOHOL

14.2%

PH / TA AT HARVEST

Alban—3.4 / 6.93 g/L

383—3.21 / 6.29 g/L

FINAL PH / TA

Alban—3.44 / 6.5 g/L

383—3.44 / 6.82 g/L

BARRELS PRODUCED

9

CASES PRODUCED

262

AGING

Aged for 18 months. 22% new American oak profile 6I toast, 22% once-filled French oak, 56% neutral oak barrels

ADDITIONAL DETAILS

TASTING NOTES

Deep aromas of cranberry sauce, pomegranate, raspberries and plum with a hint of white pepper. Medium to full bodied. Silky tannins and a good structure preside with natural acidity and a lengthy 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

May and June were particularly cool months in the Edna Valley region, but hot spells in July and early August kicked the season into high gear. Despite the warm temperatures, harvest began later than recent years. Yields for several varieties were larger than average and excellent quality across the board led to a delicious final product.

WINEMAKING

Our Syrah is an equal blend of two clones and was initially treated like two separate wines. Though harvested on different dates, both the Alban and the 383 clone went through similar winemaking techniques. This included a cold soak, fermentations lasting just over a week with the same yeast, and a full malolactic fermentation. After 3 months in barrel, the two clones were racked and blended. The wine aged 18 months in American oak, profile 6I barrels; profile 6I is known for impacting higher amounts of vanilla, toast, and smoke on the wine.