



**93 POINTS**  
*Vinous A.G., 2015*

**VINTAGE** 2012

**VARIETAL COMPOSITION**  
100% Syrah

**PROXIMITY TO OCEAN** 8.7 miles

**ALCOHOL** 13.5%

**pH** 3.55

**TA** .78

**WHOLE CLUSTER FERMENTATION**  
50%

**CASES PRODUCED** 125

**SUGGESTED RETAIL PRICE** \$48

# SAMSARA



## 2012 SYRAH, MELVILLE VINEYARD

Samsara is all about growing the perfect grapes in this young AVA to make highly textured Pinots and Syrahs unlike any others in California.

### WINEGROWING REGION

- The Santa Rita Hills are situated in the country's only purely transverse east-west mountain range adjacent to the Pacific Ocean. The AVA was created in 2001.
- The wind is an incredible asset to this area, circulating air, which keeps the vigor of the vines and deters rot. The wind and fog create some of the coolest summer-time temperatures in California.
- The growing season extends 35 to 40 days longer than most other California growing regions, allowing opportunity to pick when stems, seeds, and fruit are all in perfect ripeness.

### WINERY BACKGROUND

Samsara began in 2002 after the owners returned from traveling around the world, experiencing its many cultures. For the name of their winery they chose a Sanskrit word meaning "the eternal cycle of life."

Samsara's philosophy of pristine and healthy fruit allows for a non-manipulated winemaking process. Samsara's fruit is grown in  $\frac{3}{4}$ -acre plots of personally-selected rows in various Santa Rita Hills vineyards. Picking fully-ripe stems and seeds is foundational to Samsara's overt fruitiness that develops during whole cluster fermentation. Along with the climate and soil, these diverse, handcrafted wines are a rare combination of full ripeness, concentration, excellent structure, minerality, high acidity, and moderate alcohol levels.

### WINEMAKING DETAILS

- The Syrah blocks of the Melville Vineyard are planted entirely in sand, as deep as 20-feet in some locations and are harvested in mid-November.
- 50% whole-cluster fermentation, pressed with an ultra-gentle stainless steel basket press in an 8-hour cycle, then fermented in small lots (2 tons) with native yeast only
- Year-round barrel maturation at 55 degrees.
- No fining, no filtering, and only one racking and one SO<sub>2</sub> addition prior to bottling
- Aged for 24 months in 100% neutral oak and 12 months in bottle

### TASTING NOTES

- Aromas of Earl Grey tea, sage, rosemary, mint and crushed rose petals
- Black cherries, pepper, mint, violets, and explosive spices on the palate
- Saturated fruit on the palate with a rich, creamy finish and hints of minerality

