



95+ POINTS
Vinous A.G., 2015

VINTAGE 2012

VARIETAL COMPOSITION
100% Syrah

PROXIMITY TO OCEAN 8.7 miles

ALCOHOL 14.5%

pH 3.63

TA .77

WHOLE CLUSTER FERMENTATION
100%

CASES PRODUCED 125

SUGGESTED RETAIL PRICE \$48

SAMSARA



2012 SYRAH, TURNER 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 grapes were hand-harvested mid-November from the Turner Vineyard in the northern part of the Santa Rita Hills appellation.
- 100% 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 SO₂ addition prior to bottling
- Aged for 24 months in 100% neutral oak and 12 months in bottle

TASTING NOTES

- Aromas of feminine black and blue fruit liqueurs, smoky Indian spices, violets, and minerals
- High acid with fleshy, smooth offering of ripe cassis and mulberry flavors
- Long, sweet, focused finish, which is framed by chewy, slow-building tannins

