



WINEMAKER NOTES

Complex and powerful aromatics of olive tapenade, cracked pepper, fennel, sage, cured meat. Silky-smooth on palate, this wine has elegance and weight all at once. Complexity on all fronts with depth to match. Tasting great now and will be a total stunner in 8-10 years.

WINEMAKING

Cases:	112
Appellation:	Sta. Rita Hills
Varietal composition:	100% Syrah
Clonal selection:	Clone 1
% Whole cluster:	100%
Soil at site:	Sand, DE, Limestone
Barrels Aging:	100% neutral French oak 22 months
Alcohol:	13.8%
Brix:	22.7-23.8
pH at harvest:	3.36-3.41
Finished pH:	3.58
Finished TA:	6 g/L
Harvest date:	9/27/2017 + 10/11/2017
Bottling date:	May 2019
Release date Price:	Fall 2020 \$52.00

2017 VINTAGE

Winter rain between 2016 and 2017 was a welcome relief from the severe 5-year drought. The 2017 growing season was extremely moderate, the only exception being a pre-harvest heat spike and some tropical moisture, followed by more moderate weather through harvest's end. The wines retain very bright acidity, with full and ripe flavors.

ZOTOVICH VINEYARD

An optimal growing site for Syrah and other varieties, Zotovich Vineyard is comprised of 35 acres in the northern part of the Sta. Rita Hills between Buellton and Lompoc. The vineyard is made up of mostly diatomaceous earth and sandy loam soils that create intense, mineral-driven wines.

ACCOLADES

92 points, Wine Enthusiast *“Very tarry aromas of asphalt, black pepper dust and charred wood give a savory wrapping to the underlying blackberry tone of this county blend. There's a tangy berry flavor to the palate, where peppery spices meet with wild thyme and green-herb flavors.”* Matt Kettmann, Aug 2020

92 points, Wine Advocate *“The 2017 Syrah Santa Barbara County has a medium ruby-purple color and a nose of crushed black and blue berry fruits with touches of mint chocolate, olive and charcuterie. It's medium-bodied with Goldilocks ripeness and savory accents, finely framed and finishing long with bright pops of freshness. It's a lovely, understated style.”*

Erin Brooks, Oct 2020