



WINEMAKER NOTES

While Matt Brady makes a wide range of Syrahs, he excels in cooler-site expressions, like this one from Zotovich Vineyard, a sandlot on Highway 146 in direct line to the ocean and its winds. This smells peppery, in the pink peppercorn and Sichuan range. The carob and raspberry-scented fruit is blue-black and a touch sanguine, for something bloody off the grill, like lamb shoulder.

—P.J.C. Wine & Spirits

WINEMAKING

Cases:	128
Appellation:	Sta. Rita Hills
Varietal composition:	100% Syrah
Clonal selection:	Clone 1
% Whole cluster:	50%
Soil at site:	Sand/DE/Limestone
Barrels Aging:	100% neutral French oak 21 months
Alcohol:	13.5
Brix:	22.4
pH at harvest:	3.41
Finished pH:	3.74
Finished TA:	5.9 g/L
Harvest date:	10/15/2019
Bottling date:	August 2021
Release date:	September 2022

2019 VINTAGE

2019 was a near perfectly 'normal' cool-climate Santa Barbara vintage. The kind of normal it feels like we rarely see anymore. Plenty of rainfall early in the year and moderate summer weather gave us an even growing season and a balanced crop. Chardonnay and Pinot began ripening in early-mid September. We didn't see the super extreme heat during the beginning of harvest, allowing for a steady and civilized pick schedule. The 2019 wines show good flavor concentration and depth from the extra hangtime, while still retaining their balance and freshness.

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

94 points - Wine Enthusiast, 93 Points - Wine & Spirits

Sanguine aromas of rust and crushed rocks meet with uncracked peppercorns, purple and red flowers on the dynamic nose of this bottling. Currant and strawberry flavors pop on the palate, where zippy acidity lifts white-pepper, thyme and purple-flower elements into a unique and delicious combination. - Matt Kettmann