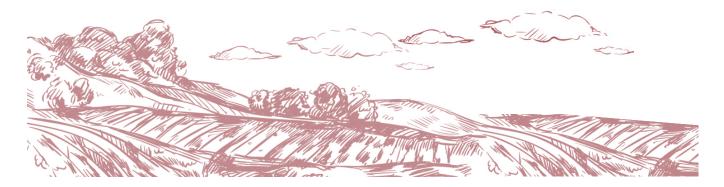
# SAMSARA WINE CO

# 2013 SYRAH - MELVILLE VINEYARD

STA. RITA HILLS AVA SANTA BARBARA COUNTY, CA



# WINEMAKER NOTES

"Violets, plums, incense and potpourri all emerge from the full-bodied, supple and downright sexy 2013 Syrah Melville Vineyard. Lifted, perfumed and complex, with no hard edges. Drink it anytime over the coming 7-8 years. This release saw one-third whole clusters and the standard two years in neutral barrels." -Jeb Dunnuck

#### WINEMAKING

Cases: 108

Appellation: Sta. Rita Hills Varietal composition: 100% Syrah Clonal selection: Clone Estrella

% Whole cluster: 100%

Soil at site: Sand/Sandy Loam
Barrels | Aging: 100% neutral French oak |

34 months

Alcohol: 14.3%

Finished pH: 3.52

# 2013 VINTAGE

The 2013 vintage wines stand out as one of SB County's most age-worthy vintages. 2013 was the second dry year in a row (and the draught continued until 2017). Low yields gave extra structure and concentration to the fruit, making for powerful young wines that would benefit from time in the cellar. It was a warm growing season all year long, which finally cooled off during the final weeks of harvest, providing long hangtime with a little extra kiss of sunshine. The 2013 wines are dark, complex, and wonderfully balanced.

# MELVILLE VINEYARD

Melville Vineyard sits in the cool-climate Sta. Rita Hills AVA. SAMsARA's sections are located just behind the winery, planted in deep, light-textured sandy loam soil at an 8' x 3' spacing (1,815 vines/acre). The vineyard is predominantly north/south-facing and the vines are all vertically shoot positioned with aggressive canopy management to ensure proper ripening and varietal development.

### **ACCOLADES**

94 points - Jeb Dunnuck, Wine Advocate Violets, plums, incense and potpourri all emerge from the full-bodied, supple and downright sexy 2013 Syrah Melville Vineyard. Lifted, perfumed and complex, with no hard edges. Drink it anytime over the coming 7-8 years. This release saw one-third whole clusters and the standard two years in neutral barrels. -Jeb Dunnuck