



WINEMAKER NOTES

Ripe red fruit, olives, cracked pepper, cured meat/fennel salami. Lots of aromatic complexity. Great flavor concentration with a gentle structure and long finish. Mouth coating with weight to match the lighter tannin profile. Drinking great now and the best candidate for hiding in the cellar for extended aging.

WINEMAKING

Cases:	23
Appellation:	Santa Barbara County
Varietal composition:	100% Syrah
Clonal selection:	Clone 1
% Whole cluster:	75%
Soil at site:	Sand/DE/Limestone
Barrels Aging:	100% neutral French oak 20 months in barrel
Alcohol:	14.4%
Brix:	22.7
pH at harvest:	3.36
Finished pH:	3.5
Finished TA:	6.0 g/L
Harvest date:	9/27/2017
Bottling date:	May 2019
Release date:	September 2021

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.

SANTA BARBARA COUNTY

The wine region of Santa Barbara County is located north of the city of Santa Barbara and includes the Santa Ynez Valley and Santa Maria Valley. A defining feature of the region that makes it ideal for grape growing are the transverse, (east-to-west running) mountain ranges that funnel the marine climate inland. The marine fog and wind have a moderating effect on the vines prolonging the growing season and providing a longer hang time for the fruit.

ACCOLADES

96 Points - Wine Enthusiast, EDITORS' CHOICE

Stunning aromas that are hallmarks of cool-climate Syrah show on the nose of this bottling, including black peppercorn, cracked asphalt, oozing tar and fresh black raspberry. It's as savory as can be on the palate, where cracked pepper, dried blueberry and purple-flower flavors combine with an iodine-like squid-ink element. - Matt Kettmann