



## WINEMAKER NOTES

Our Reserve Syrah bottling from 2018 is a 2 barrel selection crafted for a powerful, complex wine that is more representative of the style than vineyard. This wine is meant to age, and held in barrel and bottle longer before release than any other Syrah we make. It's the best two barrels of the 2018 vintage, carefully chosen by our winemaker, Matt Brady. This wine jumps out of the glass with bold aromatics of bay leaf, peppercorn, cassis and eucalyptus. These notes resonate on the palate with structure and texture that begs to be paired with a steak or cut of wild game.

## WINEMAKING

Cases:	38
Appellation:	Sta. Rita Hills
Varietal composition:	100% Syrah
Clonal selection:	Clone 1, 470
% Whole cluster:	100%
Soil at site:	Sand/DE/Limestone/Loam
Barrels   Aging:	100% neutral French oak   19 months in barrel
Alcohol:	14%
Brix:	22.8, 25.0
pH at harvest:	3.40, 3.25
Finished pH:	3.65
Finished TA:	7.3 g/L
Harvest date:	10/19/2018 + 10/29/2018
Bottling date:	July 2020
Release date:	December 2022

## 2018 VINTAGE

2018 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 2018 wines show good flavor concentration and depth from the extra hangtime, while still retaining their balance and freshness.

## SANTA BARBARA COUNTY

The Sta. Rita Hills AVA is significantly impacted by its proximity to the ocean (10 miles), consistent morning/evening fog, and steady afternoon winds. These cooling trends are not only perfectly suited to growing Pinot Noir, Chardonnay, Grenache, and Syrah but also serve to prolong the growing season, allowing for heightened varietal flavor intensity. Additionally, the area's cool climate and vineyards' calcareous rock and sand help produce grapes with natural acidity and flavor balance.

## ACCOLADES

93 Points - Wine Enthusiast *Tart elderberry and black-plum aromas meet with lavender and cracked pepper on the snappy nose of this reserve bottling. Lively flavors of thyme, bay leaf and peppercorn pop on the palate, where crisp black-plum and açai elements also shine.* - Matt Kettmann