



WINEMAKER NOTES

OM captivates with complex aromatics of wild herbs, dark fruit, and a floral element. It balances power without heaviness. Elegant, balanced, and food-friendly. Fine tannins glide across the tongue, extending the finish, with firm structure and complex aromatics and flavors on the back end. With its enormous aging potential, this wine is a versatile and enticing choice for cellaring.

WINEMAKING

Cases:	22
Appellation:	Sta. Rita Hills
Varietal composition:	100% Syrah
Clonal selection:	1
% Whole cluster:	60%
Soil at site:	Sand/DE/Limestone
Barrels Aging:	100% neutral French oak 30 months
Alcohol:	13.6%
Brix:	23.8
pH at harvest:	3.47
Finished pH:	3.72
Finished TA:	7.0 g/L
Harvest date:	10/9/2020
Bottling date:	March 2023
Release date:	Fall 2024

2020 VINTAGE

2020 was a whirlwind harvest in a less-than-normal year. Fruit came in relatively early due to a warm summer, but fruit quality was incredibly high. With decent rainfall, vines were healthy and a warm spring helped usher in a balanced crop. Chardonnay and Pinot began ripening in late August. A bit of heat at the beginning of harvest kicked things off with a bang, but moderate temperatures throughout the fall kept Rhônes on the vine a little longer. The 2020 wines show good flavor concentration and depth, while still retaining their balance and freshness.

STA. RITA HILLS

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 Chardonnay, Pinot Noir, 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

Not yet reviewed