

SAMsARA

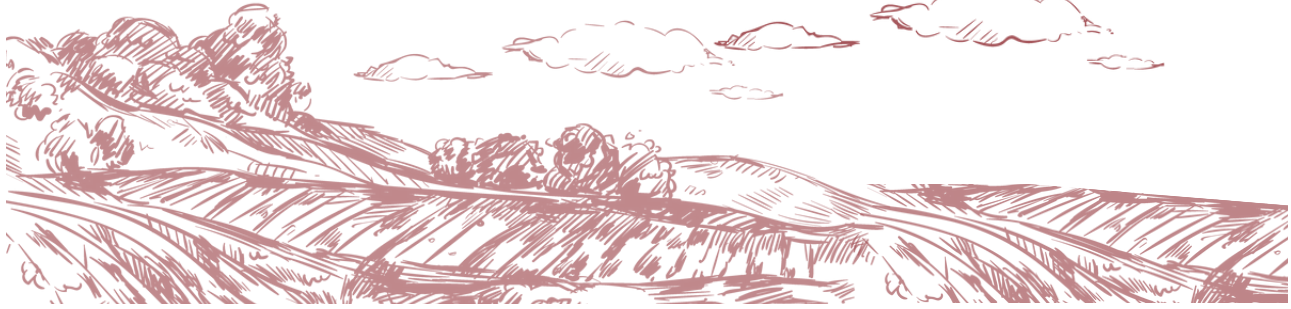


WINE CO

2014 SYRAH - MELVILLE VINEYARD

STA. RITA HILLS AVA

SANTA BARBARA COUNTY, CA



WINEMAKER NOTES

Violets, smoked meats, olives, herb de Provence, black berries and dark fruit, cassis, bacon, with sandy tannins, and a rich layered mouthfeel. Impressively complex and built to last.

WINEMAKING

Cases:	132
Appellation:	Sta. Rita Hills
Varietal composition:	100% Syrah
% Whole cluster:	100%
Barrels Aging:	100% neutral French oak 34 months
Alcohol:	14.5%
Finished pH:	3.63
Finished TA:	6.6 g/L

2014 VINTAGE

Another year of drought, with intense heat leading into harvest. Despite the hot, dry conditions, the vines produced big yields in fruit. Expect wines with strong fruit characteristics, juiciness, and wonderful accessibility. These are wines driven by primary red fruit characteristics and a bright acid profile.

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 - Lisa Perrotti-Brown, *The Wine Advocate* Medium to deep garnet-purple in color, the 2014 Syrah Melville Vineyard reveals some apparent stem inclusion at this youthful stage, giving way to a very pretty perfume of spice box and violets over a core of warm blackberries, black cherries and plums, plus pepper and licorice wafts. Medium-bodied with a beautifully fine-crafted elegant palate, it has intense black fruit spice and licorice layers and a firm frame, finishing with lingering pepper and earth suggestions. Leave it a year for the stems to marry-in and drink it over the next 10-12+ years. Anticipated maturity: 2018-2030 -Lisa Perrotti-Brown

93 points - Matt Kettmann, *Wine Enthusiast* This bottling from the winery's previous owner Chad Melville's family vineyard is strikingly cool climate in expression, starting with loads of rosemary, wild thyme, white pepper, game, charcoal and asphalt—its fruit pushed far to the background. Cracked black pepper and stemmy flavors of green sage and tapenade dominate the palate. -Matt Kettmann