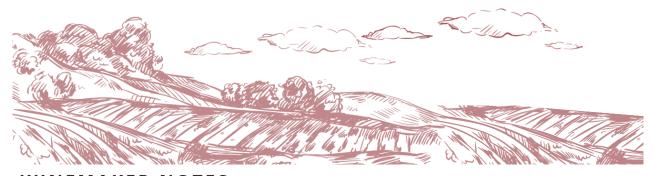
2022 SYRAH - OM



STA. RITA HILLS, AVA SANTA BARBARA COUNTY, CA



WINEMAKER NOTES

WINEMAKING

Cases: 40

Appellation: Sta. Rita Hills
Varietal composition: 100% Syrah
Clonal selection: Clone 1, 470, 383

% Whole cluster: 65%

Soil at site: Sand/Loam/DE/Limestone

Barrels | Aging: 100% neutral French oak |

22 months

Alcohol: 13.1

Brix:

pH at harvest:

Finished pH: 3.76 Finished TA: 6.4 g/L

Harvest date: 10/6/2022, 10/27/2024

Bottling date: 7/19/2024

Release date:

2022 VINTAGE

2022 started off with a slightly later bud-break, and moderate weather through the spring and summer. Low yields across the board with all varietals and vineyards made the Labor-Day heat wave extra impactful and forced us to move quickly into harvest mode. Once the early ripening varietals were picked, the classic SB long growing season returned, and the final Rhone varietal grapes weren't harvested until late October. The 2022 wines retain their freshness and balance, with great flavor concentration and depth, and an extra kiss of sunshine.

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 halance

ACCOLADES

94+ points - Vinous The 2022 Syrah OM is a little shut down at this juncture. Certainly a wine built for the cellar, it takes all the old-world character of the Syrahs here, wraps it in a blanket of soft, creamy oak and spice, and buries it deeply in earthy, savory funk. The vertical structure here points to a wine that will blossom with time. - Billy Norris

94 points - Jeb Dunnuck Blackberries, leather, red plums, peppery game, and violet notes all shine in the 2022 Syrah OM, which was fermented with 65% whole clusters and aged 22 months in 100% neutral French oak. It's mediumbodied and has a pure, elegant mouthfeel, ripe, polished tannins, and a great finish. As with the Zotovich, it's beautifully made, though the finish is a touch shorter, which is the only thing holding it back from the very top tier. Nevertheless, this is a beautiful wine, and with only 40 cases produced, it's well worth seeking out. Give it a year or two and enjoy through 2036. Drink 2026-2036. - Jeb Dunnuck