



WINEMAKER NOTES

Wow! A toweringly exotic nose that dances from candied red currants to canned Gooseberry, to crushed Smartie candies and with air, sorghum glazed bacon emerges as their foil. As complex as its aromatics are, the palate is all by the book. There is a wonderful balance of the ever assertive acid that carries the aristocratic tannin to a lengthy finish.

WINEMAKING

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| Cases: | 103 |
| Appellation: | Sta. Rita Hills |
| Varietal composition: | 100% Syrah |
| Clonal selection: | 470 + Alban |
| % Whole cluster: | 50% |
| Soil at site: | Loam/Limestone/Sand |
| Barrels Aging: | 100% neutral French oak 22 months |
| Alcohol: | 13.3 |
| Brix: | 22.0 |
| pH at harvest: | 3.31 |
| Finished pH: | 3.53 |
| Finished TA: | 6.11 g/L |
| Harvest date: | 10/26 + 11/9 2023 |
| Bottling date: | 7/11/2025 |
| Release date: | Spring 2026 |

2023 VINTAGE

The 2023 wines show an intensity and vibrance that can only come from an extreme long and cool winegrowing season. 2023 had the latest harvest dates in the modern Sta. Rita Hills winemaking era. The winter was cold and wet with record rainfall. An especially grey/overcast spring led to an extended 'flowering' period. Cool weather continued through the summer. Finally in mid-September we got a late 'Labor Day' heatwave and that final kiss of sunshine, combined with the extra-long hangtime, makes the vintage sing on all levels: bright acidity from the cool season, ripe rich flavors from the long hangtime, and a high level of balance.

SPEAR VINEYARD

Spear Vineyards & Winery is located in the heart of the Sta. Rita Hills just off of Highway 246. Dedicated to sustainability, Spear utilizes CCOF certified organic farming techniques that result in nourished soils that improve vine health and vineyard expression. We are excited to be sourcing beautiful and organic fruit from this impeccably farmed site

ACCOLADES

awaiting review