



VINEYARD SOURCE: 100% *Watch Hill Vineyard (Los Alamos Valley)*. 100% *Syrah*. Planted in 2002, Watch Hill Vineyard is a relatively cool site, located between Santa Maria and Buellton in the Los Alamos Valley of Santa Barbara County. The property consists of about 22 acres of Syrah vines planted to the newest and best Syrah clones and rootstocks. The soils are a mix of sand and clay, low in nutrients, which helps keep the cluster size small and contributes to the striking dark color and rich concentration of the resulting wines.

VINTAGE: 2013 is hailed as a near perfect vintage across the state of California, described as “early, even and excellent.” Harvest began about two weeks earlier than normal in Santa Barbara County and weather patterns were ideal—every week brought a warm up followed by a cool down in temperatures. This pattern allowed grapes to develop slowly and evenly, enabling winemakers to pick at perfect ripeness. A lack of rain during the harvest season also contributed to grape quality. Yields were slightly above normal due to a greater number of clusters on each vine, but berry size remained small. Watch Hill Syrah grapes were harvested on September 30.

WINEMAKING: This Syrah was crafted using an adaptation of Australian winemaking techniques. Focusing on extraction early in the fermentation process brings out the best expression of the grape and minimizes the risk of harsh tannins. The grapes were crushed into tanks and given a four day cold soak. During the most active days of fermentation, ‘rack and returns’ were performed for additional extraction. The Syrah was pressed immediately at the conclusion of fermentation, and aged for 19 months in French oak barrels with 28% new oak in the mix. The wine was bottled on May 13, 2015.

TASTING NOTES: This Syrah beautifully displays the sophistication and intensity typical of Watch Hill fruit. Complex, ripe aromas of blackberry and plum are complemented by hints of blueberry and white pepper. Explosive flavors of dense blackberry, deep dark plum and cured meat are accented by a touch of cocoa on the finish. The rich, opulent mouthfeel is supported by moderate tannins and a touch of natural acidity that perfectly balances the wine. While approachable upon release, this wine will deepen in complexity and richness with additional time in the cellar.

TECHNICAL DATA

T.A.: 6.0 g/l

pH: 3.72

Alcohol: 14.9%

Production: 183 cases