



**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 finest Syrah clones and rootstocks, including Clone 7 sourced for this wine. 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:** The 2014 vintage made history as the earliest harvest on record in Santa Barbara County. It was also the shortest in duration, commencing on August 25 and concluding just 32 days later. The growing season began with a very mild winter and below average rainfall for the third year in a row. Budbreak occurred in early March followed by warm, even temperatures throughout the spring and summer. Yields were a touch above average in most vineyards, though slightly lower than 2013. Syrah grapes from Watch Hill Vineyard 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. The Syrah was pressed immediately at the conclusion of fermentation, and aged for 11 months in French oak barrels with 33% new oak in the mix. The wine was bottled on August 13, 2015.

**TASTING NOTES:** This Syrah beautifully displays the sophistication and intensity typical of Watch Hill fruit. Complex aromas of blackberry and deep dark plum are complemented by hints of smoked meat and white pepper. Beautifully ripe flavors of black raspberry, black plum and violets provide a burst of flavor on the palate. The rich, opulent texture is supported by a nice bridge of 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.: 6.2 g/l

pH: 3.74

Alcohol: 14.8%

Production: 142 cases