



VINEYARD SOURCES: 51% *McGinley Vineyard (Santa Ynez Valley)*, 30% *Thompson Vineyard* and 19% *Watch Hill Vineyard (Los Alamos Valley)*. McGinley Vineyard is located in the Happy Canyon AVA of eastern Santa Ynez Valley, a traditional Syrah-growing zone that enjoys a relatively warm microclimate due to its inland position. By contrast, Thompson and Watch Hill vineyards are moderately cool sites, located in the Los Alamos Valley in closer proximity to the coast where cool days and nights prevail.

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 the 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.

WINEMAKING: This Syrah was crafted using an adaptation of Australian winemaking techniques focused on extraction early in the fermentation process, minimizing the risk of harsh tannins. The grapes were crushed into tanks and given a four-day cold soak. At the conclusion of fermentation, the lots were pressed immediately and aged separately for 19 months in French oak barrels with 30% new oak in the mix. The lots were then blended and bottled on May 13, 2015.

TASTING NOTES: This wine is one of Ken’s signature Syrahs in which he has expertly blended warmer climate and cooler climate Syrah for a beautifully integrated and balanced wine. Rich, perfumy aromatics of ripe plum, ollalieberry and red currant mingle with hints of vanilla bean, pink peppercorn and honeysuckle from a splash of Viognier added to the blend. Vibrant flavors of juicy plum accented by subtle notes of smoked meat and anise are enveloped in a rich, luscious mouthfeel with beautifully balanced tannins. The plush texture and layers of complexity will only be enhanced with additional time in the cellar.

TECHNICAL DATA

T.A.: 6.0 g/l

pH: 3.73

Alcohol: 14.8%

Production: 217 cases