

2017 SYRAH

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Estate Grown - Santa Ynez Valley

Syrah excels at our estate vineyard, where we cultivate two small blocks totaling just 2.4 acres. Our ocean-cooled terroir invokes a Northern Rhône character in our Syrah fruit, with a balance of rich flavors, luscious acidity, light spice and fine structure.

ESTATE VINEYARD

The 35-acre Brick Barn estate vineyard lies just north of the Santa Ynez River in a largely unexplored winegrowing corridor near the city of Buellton in the western Santa Ynez Valley. The 2017 Syrah finds harmony and complexity as a blend of two estate blocks—Block 8 (Clone 1), which produces dark fruit with robust tannins; and Block 14 (Clone 470) which yields a lighter character and red fruit tones. These blocks are planted along an upper highland at an elevation of 550 feet. Here, rocky loam and limestone soils provide ideal conditions for classic Rhône varieties. Persistent sun exposure ensures ripe flavors, while the Pacific Ocean—just 10 miles away—delivers daily cooling that maintains fruit acidity and structure.

WINEMAKING

After night harvesting, the fruit was destemmed and cold soaked for three days to initiate a gentle extraction of color and flavor. The wine was then fermented in small open-top bins, with two punchdowns and one pumpover performed daily for balanced extraction and aeration. After gentle pressing, the lots were settled and racked to French oak barrels, where they aged for 24 months. Thirty percent of the barrels featured new wood to accentuate the wine with hints of sweet spice and toasted oak. In the classic Côte-Rôtie style, a small lot of whole-cluster fermented Viognier (5%) was incorporated into the final blend to add lift to the palate and aroma profile.

TASTING NOTES

The 2017 Syrah presents vivid varietal aromas of cherry, blueberry, smoky oak and savory bacon. The palate is bright and lively, showing rich flavors of black cherry and plum framed by accents of cedar, cinnamon, clove, iodine and black tea. A sumptuous finish finds structure with fresh, fine-grained tannins.

Vineyard:

Brick Barn Estate –
Blocks 8 & 14

Clone:

1 & 470

Aging Regimen:

24 months in French oak
barrels (30% new oak)

pH:

3.61

TA:

.57

Alcohol:

14.6%

SRP:

\$46