

BOTTLE JACK

Syrah Reserve *Santa Cruz Mountains*



Winemaker's Notes

The Syrah Reserve was produced from two barrels specially selected by the winemaker after 20 months of aging the entire 2013 vintage. Both of these barrels were made from Syrah grapes sourced from Zayante Vineyards which is located on the coastal side of the Santa Cruz Mountains. The first barrel was a new, American Oak barrel with free run wine (the portion of wine that can be transferred to barrels after fermentation without pressing) that had notes of roasted coffee, toasted wood, clove, and anise. The second barrel was free run wine aged in a neutral barrel that had notes of ripe blueberry and firm, structured tannins. The two barrels were blended shortly before bottling in July of 2015 without fining and coarse filtering.

Tasting Notes

Blueberry, chocolate, licorice and toasted oak

Accolades

Gold Medal – 2016 California State Fair

Technical Info

Harvest Date: *Sept. 15th*

Harvest Brix: *25.5*

pH: *3.65*

TA: *.71 g/100ml*

Vineyards: *Zayante Vineyards*

Cases Produced: *48*

Alcohol: *14.3%*

Aging: *20 months (50% New American Oak)*

Bottled: *July 2015*

Sharing wine with family, friends, laughter & love