



Syrah – Grenache 2014 - Santa Cruz Mountains



Winemaker's Notes

In 2014 our friends at Zayante Vineyards ended up with a very small crop of Grenache (321 lbs.) - too small to make on its own, but way too good to let it go to waste. So we decided to harvest it together with a much larger crop of Syrah (2,708 lbs.) and "co-ferment" it. The grapes were de-stemmed and fermented over 12 days with a selected yeast strain. The skins were punched-down by hand 2-3 times a day until fermentation completed and the wine was pressed to 5 oak barrels (20% new American Oak). After 30 months of aging the wine was bottled with very coarse filtering.

Tasting Notes

Berry, mineral and earth aromas with flavors of blackberry, red cherry, cedar, white pepper and dark chocolate. A fierce, unique and rare wine from this region.

Technical Info

Harvest Date: *September 15, 2014*

Cases Produced: *120*

Harvest Brix: *26.2*

Alcohol: *14.6%*

pH: *3.72*

Aging: *30 months (20% New American Oak)*

TA: *.65 g/100ml*

Bottled: *March 30, 2017*

Vineyards: *Zayante Vineyards*

Sharing wine with family, friends, laughter & love