

# BOTTLE JACK

## *Syrah*

### *Santa Cruz Mountains*



#### Winemaker's Notes

The 2013 Syrah was produced with grapes from two different vineyards located on the costal side of the Santa Cruz Mountains; Nelson Family Vineyards (80%) and Zayante Vineyards (20%). The fruit was fermented in four separate lots following a 24 hour cold soak. One lot was “whole cluster fermented”. Four different yeast strains were used to enhance complexity. The skins were punched down into the must by hand one to three times per day. Fermentation took place over a 10 to 16 day period. The free run and pressed wine was barrel aged separately for 20 months in 35% New American Oak. The final blend was assembled shortly before bottling in July of 2015 without fining and coarse filtering.

#### Tasting Notes

Blackberry, red cherry vanilla and cedar

#### Accolades

Best of Class of Region & Double Gold (98 pts) – 2016 CA State Fair  
Gold Medal – 2016 San Francisco Chronicle Wine Competition

#### Technical Info

Harvest Date: *Sept. 15<sup>th</sup> - Oct. 2<sup>nd</sup> 2013*      Cases Produced: *120*

Harvest Brix: *23.5 – 25.5*

Alcohol: *14.4%*

pH: *3.63*

Aging: *20 months (35% New American Oak)*

TA: *.73 g/100ml*

Bottled: *July 2015*

Vineyards: *Nelson Family Vineyards (80%), Zayante Vineyards (20%)*

*Sharing wine with family, friends, laughter & love*