



## **PLACE**

This Syrah is a transparent reflection of the terroir in the Arroyo Seco AVA. The Eastern portion where these vines reside is directly exposed to the cool coastal influence of the Monterey Bay. Dense morning fog followed by strong afternoon winds provide one of the longest growing seasons in California. Well drained alluvial soils consisting of Arroyo Seco gravelly loam are the base for the thoughtful farming and honest winemaking practices that allow us to create wines possessing freshness, minerality and complexity.

## WINEMAKING

- Hand-harvested.
- 40% whole-cluster, 60% destemmed.
- Fermented with native yeast at cool temperatures in a small open-top temperature controlled tank.
- Aged on lees 9 months neutral French oak.
- Racked to tank and allowed to settle for one month prior to bottling unfined and unfiltered.

AROMA Brambleberry, applewood smoke, peppered salame, dried forest

PALATE Blackberry, black cherry, charred raspberry, sweet tobacco.

