

2018
**RESERVE
SYRAH**

Heart Hill Vineyard, Paso Robles
98% Syrah · 2% Grenache



VINEYARD

We farm 10 acres of Syrah at Heart Hill Vineyard. In 2018, we harvested the grapes in over a three day period in late September. Yields were small, at just 2.5 tons an acre, but the vintage produced elegant and flavorful grapes. We harvested four different clones of Syrah for this wine to build complexity and expression from this site.

WINEMAKING

After hand-harvesting the grapes, we fermented them in small, 3 ton stainless steel fermenters. Half of the tanks went through fermentation natively, and we included 15% whole-cluster grapes for spice and layered complexity. Fermentation lasted 14 days, and we transferred 100% free-run juice to barrels to age. We bottled it after 19 months of barrel aging. The resulting wine shows all the power, texture and beautiful, dark fruit flavors that Syrah is loved for. If drinking this wine within the first few years of its release, we recommend decanting for four hours prior to enjoying.

WINEMAKER	Patrick Muran
CLONES	77, Alban, 383
BLOCKS	H6, H22, H7
VINEYARD	Heart Hill Vineyard
AVERAGE BRIX	25.8
pH/TA	3.7/6.8 g/L
ALCOHOL	14.1%
AVERAGE YIELD	2.5 tons/acre
BARREL AGING	19 months
COOPERAGE	35% new French Oak
CASES PRODUCED	404