

2019
**RESERVE
SYRAH**

Heart Hill Vineyard, Paso Robles

95% Syrah · 5% Mourvèdre



VINEYARD

The 2019 vintage was excellent at Heart Hill Vineyard. Ample rainfall and moderate temperatures led to a long, even growing season. When harvest arrived in the Fall, we were able to take our time and selectively harvest grape clusters at their peak ripeness, without the rush that late season heat or rain can cause. The grapes for this wine are sourced from our best performing Syrah blocks in 2019. Each block highlighted the extreme diversity that makes Heart Hill unique. Block 22 (28% of the blend) is our warmest block as it situated on an extremely rocky south-facing slope. It produces a rich and textured expression of Syrah. Block 11 (32% of the blend) is our coolest Syrah block, at the bottom of Heart Hill on an east facing slope. It produces peppery, higher acid Syrah with softer tannins. Block 6 (at the top of Heart Hill) is somewhere in the middle of the two with lush fruit and balanced tannins.

WINEMAKING

We hand-sorted and gravity-fed the grapes into stainless steel tanks for primary fermentation. We used a combination of native yeast to lend spice and earthy elements, and inoculated Rhone yeast selections to amplify the dark blue and black fruit elements of Syrah from Heart Hill. We included whole clusters and dried stems in a portion of the tanks to enhance the texture and structure of the wine. We aged the wine for 22 months in a combination of puncheons (30%) and standard barrels (70%). We used French Oak barrels, 83% of which were new oak. This is a wine that will continue to evolve over the next 10+ years. If drinking now, we recommend decanting for 4+ hours.

WINEMAKER	Patrick Muran
CLONES	174, 877, Alban, 7
BLOCKS	H11, H22, H6, H26, H18, H10
AVERAGE BRIX	25
pH/TA	3.8/5.9 g/L
ALCOHOL	14.1%
AVERAGE YIELD	2.4 tons/acre
BARREL AGING	22 months
COOPERAGE	83% new French Oak