

NINER

WINE ESTATES

2019

SYRAH

Heart Hill Vineyard, Paso Robles

WINEMAKER

Patrick Muran

CLONE

174, 877, 247

ROOTSTOCK

101-14, 1130P

HARVEST DATE

October 10th & 22nd

AVERAGE BRIX

24.3°

AVERAGE YIELD

2.5 Tons/Acre

pH / TA

3.8/5.9 g/L

ALCOHOL

13.9%

BLEND

96% Syrah, 4% Mourvèdre

COOPERAGE

60% New French Oak

BARREL AGING

20 months



VINEYARD

After each harvest, we fermented the grapes in stainless steel tanks with different whole cluster and destemmed components. Block 6 was fermented with 20% whole-cluster stem inclusion; Block 11 received a 20% dried stem inclusion and Block 18 was 100% de-stemmed. This varied fermentation approach created a canvas of Syrah expression, from dark pomegranate and juicy blackberry to black pepper and tea notes. We then barrel aged the wine in 60% new French Oak barrels designed specifically for Syrah for 20 months prior to bottling.

WINEMAKING

We farm 10 acres of Syrah on the steep, rocky slopes of Heart Hill Vineyard. This wine is a blend of three different blocks of Syrah, each harvested separately. We fermented the grapes in stainless steel tanks with different whole cluster and destemmed components. This varied fermentation approach created a canvas of Syrah expression, from dark pomegranate and juicy blackberry to black pepper and tea notes. We then barrel aged the wine in 60% new French Oak barrels designed specifically for Syrah for 20 months prior to bottling.