RESERVE SYRAH

Heart Hill Vineyard, Paso Robles
100% Syrah



VINEYARD

The 2021 vintage is a benchmark for a dry and cool vintage in Paso Robles. The vintage started with a dry winter and a cool spring which resulted in restrained canopy growth, a slightly lower-than-average fruit set and small berries. Thankfully, the weather was exceptional the rest of the growing season with moderate temperatures allowing for slow, even ripening and the flexibility to pick at just the right time during harvest. 2021 wines are wonderfully complex and should age gracefully. We harvested four Syrah blocks from Heart Hill Vineyard for this reserve bottling between September 20th and October 9th.

WINEMAKING

With this single vineyard, single varietal wine, complexity comes from clonal diversity and different techniques used in the winery. We hand sorted and destemmed 85% of the grapes. The remaining 15% included whole cluster and dried stem components, adding freshness, spice and tannin. The components were combined to ferment in a stainless steel tank. After fermentation, the wine was aged in large-format French oak puncheons and standard French oak barrels, 54% of which were new. After 12 months, we selected the top 20 barrels to compose the final blend and returned the wine to barrels to age for an additional 10 months before bottling. This is a rich and powerful wine with notes of plum, blackberry and sage and refined tannins on the finish.

WINEMAKER	Patrick Muran
CLONES	877, 383, 174, Alban
BLOCKS	H6, H7, H22, H25
AVERAGE BRIX	26.1°
pH/TA	3.7/6.3 g/L
ALCOHOL	14.8%
AVERAGE YIELD	3.4 tons/acre
BARREL AGING	22 months
COOPERAGE	54% new French oak

