

2022
**RESERVE
SYRAH**

Heart Hill Vineyard, Paso Robles

100% Syrah



VINEYARD

The 2022 vintage will likely go down as one of the most challenging vintages in the last 20 years. It was our third year of drought, and we had a dry winter followed by a cool spring and moderate summer. However, an intense 10-day heatwave in August accelerated ripening and led to an early harvest where many varieties ripened at the same time. Syrah grows impressively well across the entire site, but the new blocks featured in this blend are particularly noteworthy. Block 8 sits atop the sunny crown of Heart Hill and produces wine with aromatic, dark fruit flavors. By contrast, Block 11 comes from the coolest part of the vineyard and has the savory, meaty flavors Syrah is renowned for. We hand-harvested the grapes over the course of several days from September 3rd-13th.

WINEMAKING

We hand-harvested the Syrah and destemmed the grapes into stainless steel tanks. The wine underwent native fermentation over 12 days and was aged for 22 months in a combination of French and Hungarian oak barrels. About half of the barrels were new, lending structure and warmth to the wine. By blending these two distinct blocks of Syrah, we make a wine that captures generous dark fruit layered with savory complexity. This wine was bottled unfiltered.

WINEMAKER	Patrick Muran
CLONES	Alban, 877, 174, 7
BLOCKS	H22, H11, H18, H8, H26
AVERAGE BRIX	26.9°
pH/TA	3.80/5.9 g/L
ALCOHOL	15.7%
AVERAGE YIELD	2.5 tons/acre
BARREL AGING	22 months
COOPERAGE	40% New Oak (80% French, 20% Hungarian)
CASES PRODUCED	289