



## 2020 **SYRAH**

APPELLATION: Paso Robles, California VINEYARD: Whale Rock Vineyard ABV: 14.8%

TOTAL ACIDITY: 0.63 g/100ml

pH: 3.98

RS: 0.2 q/100ml

GRAPES: 1.5 Tons biodynamically farmed, certified organic, and hand-harvested on 6 October 2020

PROCESSING: 1.5 Ton open-top fermenters, hand punch-downs, followed by gentle pressing

FERMENT: Fruit was cold soaked followed by a lengthy primary fermentation. Secondary malolactic fermentation 100%.

AGING: 26 months in 33% new and 66% neutral French oak barrels BOTTLING: 74 cases

AROMA: Full of blueberry, toasted caramel, and a hint of violet on the nose.

PALATE: Creamy and dense with dark berries and cocoa on the long finish.

PAIRINGS: Tapas, grilled meats and lighter pasta dishes

HARVEST NOTES: 2020 -Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine and some areas struggled. Worse were the fires that caused smoke to hang in the air for days. We were extremely worried about a potentially memorable vintage ruined by smoke taint. We tested everything and are confident we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

