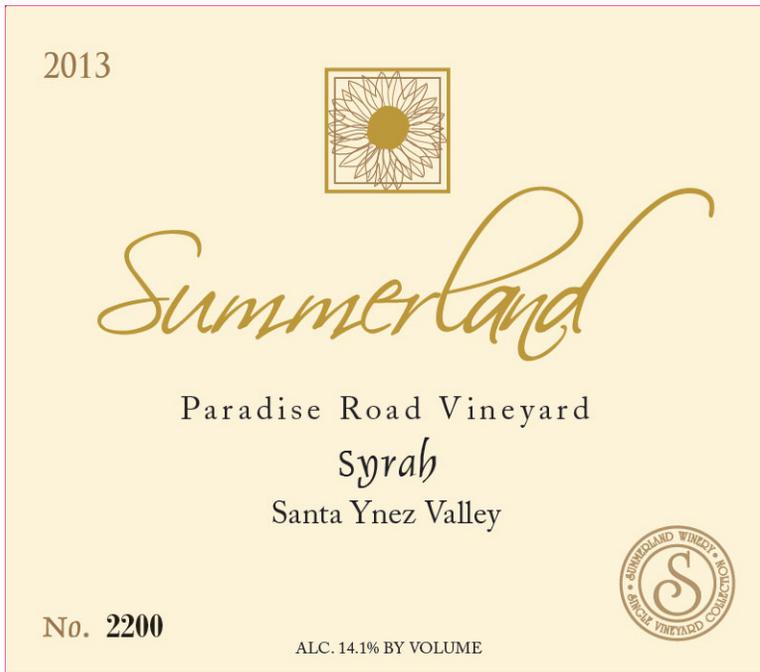




Summerland



## 2013 SYRAH

**VINTAGE:** 2013  
**APPELLATION:** SANTA YNEZ VALLEY  
**VARIETAL:** 100% SYRAH  
**VINEYARDS:** 100% PARADISE ROAD VINEYARD  
**HARVEST DATE:** 9/20/2013  
**BRIX AT HARVEST:** 24.8  
**ALCOHOL:** 15.1%  
**pH:** 3.74  
**TA:** 6.0 g/L  
**CASE PRODUCTION (9 liters):** 150  
**CASE PACK:** 12 X 750ml  
**RELEASE DATE:** 6/30/2014  
**SUGGESTED RETAIL:** \$35



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### VINEYARDS:

This vineyard planted in 1999 is located off Highway 154 in a truly picturesque corner of the Santa Ynez Valley. Tucked away behind olive trees and California oaks, this unique vineyard is planted to 7 acres of Viognier, that you can see from the road, and 15 acres of Syrah planted on a lower shelf overlooking the Santa Ynez riverbed. Here on the eastern reaches of the valley the soils and climate are well suited for Rhone varietals.

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### VINIFICATION:

The grapes were allowed to cold soak for a period of 6-7 days to extract color and flavor. The wine underwent fermentation in 1.5 ton open top fermenters and was punched down by hand. The juice was inoculated with D254 yeast for bigger mouth feel, depth of fruit, and smooth tannin structure. A maceration period of 20-25 days is preferred for optimum tannin and color extraction. The wine was aged for 11 months with minimal racking in a combination of Radoux Appalachian Minnesota Oak and François Frères French Oak barrels.

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### WINEMAKER COMMENTS:

This beautifully balanced and complex wine offers a nose of red fruit with enticing forest floor and wet earth undertones. An explosive fruit entry delivers ripe blackberry/currant fruit intertwined with notes of lavender and bacon fat, leading to a long, lingering finish showing restrained tannins and highlights of sweet oak. A superb choice for rack of lamb.

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### AWARDS & ACCOLADES:

**90 points, Wine Enthusiast Magazine**  
**Gold Medal, 2015 San Francisco Chronicle Wine Competition**