

# 2022 SLO Coast Syrah-Grenache

## SLO COAST AVA

### VINEYARDS

62% Rancho AG, 38% Spanish Springs

### VARIETAL

78% Syrah, 22% Grenache

### HARVEST DATES

9/15/22 - 10/24/22

### FERMENTATION

Grapes were hand harvested with an average of 35% whole bunches retained. Fermentation took place by native yeast with no addition of SO<sub>2</sub>. A combination of gentle pumpovers and punchdowns were performed until the fermentation was complete and the must was basket pressed. Malolactic conversion was by native bacteria.

### ÉLEVAGE

Aged 10 months in neutral French oak puncheon prior to bottling unfiltered & unfiltered. Minimal effective SO<sub>2</sub> added prior to bottling.

### BOTTLING DATE

8/31/23

### PRODUCTION

238 cases

### ANALYSIS

12.5% alc./vol.

3.44 pH

5.77 g/L TA

### COLOR

Dark Purple

### AROMAS

Blueberry - Red Plum - Peppercorn

### PALATE

Juicy blue fruit, damp earth, and floral aromatics are lent to this wine from the Syrah. While Grenache contributes red plum flavors and a fleshiness to the mid palate, adding brightness to the brooding character of Syrah. Subtle, but firm tannins and cool-climate acidity lead to a mouth-watering finish.

### VINTAGE

2022 was a year of contradictions. The SLO Coast witnessed remarkable records being broken, including the longest period without measurable rainfall and an unprecedentedly long heatwave. Nature later surprised us with the wettest September ever recorded.

Despite these extremes, much of the growing season was typically foggy weather, which our vineyards thrive upon. The harvest for us began on August 17<sup>th</sup> with Pinot Noir from Bassi Vineyard. Overall, the harvest was compressed but of high quality with grapes being picked with moderate levels of sugar and full flavor.

“Already there is a smell of spring in the air. Winter does not last forever.”

Dune Forum, 1933