



2010 Syrah, Toasted Rope

Appellation:	Santa Ynez Valley
Vineyard:	Rodney's (Syrah) & Vogelzang (Viognier)
Clone(s):	Estrella (Syrah) & R1 (Viognier)
Harvest:	By hand October 28, 2010
Yields:	Around 3.5 tons per acre
Crush:	84% Syrah with 16% Viognier, 100% whole berry destemmed into an open top fermenter. 5 day cold maceration
Innoculum:	ADY-GRE (Grenache)
Fermentation:	22 day active, with punchdowns 2-3 times daily
Barrel regime:	16 months in 500 liter Hungarian oak puncheons, 50% new
Racking:	With air, Spring 2011 and prior to bottling March 2012
Bottling:	Without fining or filtration, March 6, 2012
Alcohol:	14.2%
PH:	3.88
TA:	0.50 g/100ml
Production:	320 cases
Reviews:	94 Points – Wine Enthusiast 93 Points – Wine Spectator 92 Points – Wine advocate