



## 2011 Syrah, Toasted Rope

Appellation:	Santa Ynez Valley
Vineyard:	Vogelzang Vineyard
Clone(s):	Syrah (Clone 1) 85%/ Viognier (Clone R1) 15%
Harvest:	Co-harvested October 1, 2011
Yields:	3 ½ tons per acre
Crush:	Whole berry destemmed
Innoculum:	ADY-GRE after 4 days of cold macerating
Fermentation:	14 day active
Barrel regime:	16 months in Hungarian oak 500L puncheons, 30% new
Racking:	Once in late winter 2012, then again prior to bottling
Bottling:	Without fining or filtration on March 19, 2013
Alcohol:	14.2% by volume
PH:	3.94
Production:	350 cases