



2013 Syrah

Upslope

Santa Barbara County

Wine Notes

One of the most exciting tasks each year is tasting through all of the reserve red wine barrels and creating Upslope, the best Syrah from the vintage. We look for intensity, concentration, balance, complexity, aging potential and that mysterious “wow” factor. The 2013 Upslope is powerful and densely structured, with blackberry and rose petal aromatics. Smooth and spicy on the palate, with gripping tannins, lingering fruit and white a pepper finish.

Technical Information

Vineyard	Larner, Thompson, Bien Nacido,
Clone	Larner Vineyard: 174 Bien Nacido Vineyard: Estrella Thomson: Estrella (Syrah), Carrari (Petite Sirah)
Harvest	Larner: October 2, 25.8 Brix, 3.53 pH Bien Nacido: October 15, 25 Brix, 3.37 pH Thompson Syrah: October 17, 24.3 Brix, 3.45 pH Thompson Petite Sirah: October 7, 26 Brix, 3.35 pH
Composition	82% Syrah, 17% Petite Sirah, 1% Viognier (co-fermented)
Fermentation	75% destemmed, and whole berry fermented for 14 days after a 48 hour cold soak. 25% foot stomped and whole cluster fermented for 14 days after a 48 hour cold soak.
Barrel Aging	Approximately 50% new French Oak. Aged for 22 months in barrel.
Cellar notes	Unfined and lightly filtered
Alcohol	14.9% by Vol.
Bottling Date	July 26, 2015
Production	cases (12/750)