
LICO

2014 *Caleta*
Santa Cruz Mountains
Syrah

AROMA

lilac, blackberry, dried sage

FLAVOR

Kalamata pit, blueberry skin, fennel pollen

FOOD PAIRINGS

short ribs, merguez sausages, babaganouche

VINIFICATION

2.04 tons of Syrah were meticulously selected from a field blend on Sep. 23. Both clones were co-fermented (100% whole cluster) in a 3-ton fermenter using wild yeasts. A single pumpover per day was conducted during an 18-day fermentation. Aged for 10-months in neutral oak. Bottled without fining or filtration

SITE

A hidden vineyard, tucked in a foggy canyon, a mere 4.5 miles from the Pacific. Syrah clones Estrella & Syrah Noir planted in the late 1990's. Soil is a deep colluvial fan of sand & calcareous marine deposits with excellent drainage. Exchange of fog/sun ensures proper vine respiration & very even ripening. Maritime climate necessitates extended hang times. Farmed by Prudy Foxx, aka "the Vine Whisperer."

NOTES

Cornas made him do it. Why else would grower Frank Saveria graft over some of his prized Pinot Noir to Syrah?? Whatever the reason, we were thrilled to find three rows of Estrella and Syrah Noir clone mingling amongst the Pinot. This site just 4.5 miles from the Monterey Bay is plainly too cold, too marginal, too sandy for this variety. Or is it just right? Depends on your POV. If you like the idea of an opaque wine that maintains lightness, energy, and aromatic intrigue—well then you are at home here. We have been looking for just such a place to purchase Syrah grapes. We elected not to designate the vineyard name and instead named the wine *Caleta* which means bay in Spanish.

DETAILS

Vineyard: Saveria	Total acidity: 6.5 g/l
Appellation: Santa Cruz Mountains	Residual sugar: 0.2 g/l
County: Santa Cruz	Alcohol: 11.9
Winemaker: John Raytek	Yield: 2 T/acre
Production: 112 cases	Clones: Estralla and Syrah Noir
Anticipated maturity: 2017-2023	Harvest dates: 9/23
pH: 3.6	Bottling date: 7/21/2016
Brix: 20.3	

