
LICO

2018 *Caleta*
Santa Cruz Mountains
Syrah

AROMA

green peppercorn, jerky, raspberry pastille

FLAVOR

blackberry leaf, graphite, black plum

FOOD PAIRINGS

anchovy-rubbed lamb chops, smash burgers, buffalo meatballs

VINIFICATION

3.03 tons hand-harvested and sorted on October 29. Fruit fermented with 100% whole clusters left included in tank, with regular cap management over 16 days before pressing. Extended *elévage* in neutral French oak for 15 months, with no sulfur additions until two months before bottling. Unfined and unfiltered.

SITE

A hidden vineyard, tucked in a foggy canyon, just 4 miles east of and 600ft. above the sea. Syrah clones Estrella and Syrah Noir planted in the late 1990s. Soil is a deep colluvial fan of sand and calcareous marine deposits with excellent drainage. Exchange of fog/sun ensures proper vine respiration and very even ripening. Maritime climate necessitates (very) extended hang times. Farmed by Prudy Foxx, aka "the Vine Whisperer."

NOTES

It's back! Our first bottling since 2014. There are two imposter rows of Syrah in this premier Pinot Noir vineyard in the coveted Aptos-Corralitos region of the Santa Cruz Mountains. Sitting four miles from the cold Monterey Bay and tucked into a box canyon that fills and empties with fog every day, the microclimate could be considered too extreme to ripen a late-maturing variety like Syrah. But try we must! *Caleta* will never be an every-year thing, but a welcome addition to our cellar on those vintages with drier, warmer springs when fruit set can occur. In 2018, all the stars aligned and we found ourselves picking fully ripe, remarkably clean Syrah on Halloween weekend! Fermented on 100% whole clusters and elevated with zero SO₂ until bottling, this wine—savory and perfumed to the extreme—shows what is possible with coastal California Syrah.

DETAILS

Vineyard: Saveria	pH: 3.58
Appellation: Santa Cruz Mountains	Brix: 21.0°
County: Santa Cruz	Total acidity: 6.9 g/l
Winemaker: Drew Huffine	Residual sugar: 0.1 g/l
Production: 151 cases	Alcohol: 12.9%
Anticipated maturity: 2021-2027	Yield: 2 T/acre
	Clones: unknown, Estrella + Syrah Noir
	Harvest dates: 10/29/2018
	Bottling date: 8/6/2020

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