

**AROMA**

Blackberry liqueur, bacon fat, cracked pepper

**FLAVOR**

Dried fig, wild blueberry, baking spice

**FOOD PAIRINGS**

Coq au Vin, 'chovy-rubbed lamb chops, wild boar sausages

**VINIFICATION**

2.95 tons of Syrah hand-harvested and sorted on the chilly morning of October 31st. Fermented 66% whole cluster on wild yeasts. A 5-day cold soak preceded a gentle pressing 21-days later. The wine was aged in used French puncheons and barriques on the lees without any SO2 until bottling—bottled unfiltered.

**SITE**

A home-vineyard near Aptos, 4mi from the Pacific Ocean. At 600ft. it sits in a transitional zone where fog breaks up into cool sunlight. This heavily forested zone is on a deep colluvial fan of sand and calcareous soils with excellent drainage. The cold, maritime climate necessitates rigorous farming, extended hang times, and a steady temperate. Owners Frank & Carol Saveria with their viticultural ace Prudy Foxx are up for the challenge.

**NOTES**

Oh how we missed this wine in 2020. The Santa Cruz Complex wildfires prevented it. And we have been hording every last bottle of the 2018 and 2019 installments. The yields out here—not surprisingly—have been pitiful. What's more, the original plantings were co-planted with Petite Sirah (?). In 2019 we began rehabbing the vineyard with our local partner / star viticulturalist Prudy Foxx. The Petite Sirah came out. More Estrella Clone Syrah grafted in. In 2021, we finally had good weather at flowering, more vines per acre, and a long dry Autumn. Net result: we brought home our biggest take ever down here—a 2.95 tons of magic Syrah which was the star of the cellar from day one. Nothing smells like cool climate Syrah. And there is probably no other wine we could get our cellar team excited about harvesting around Halloween!

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**DETAILS**

Vineyard: Saveria	pH: 3.57
Appellation: Santa Cruz Mountains	Brix: 21.6°
County: Santa Cruz	Total acidity: 6.18 g/l
Winemaker: Drew Huffine	Residual sugar: 0.1 g/l
Production: 175 cases	Alcohol: 12.7%
Anticipated maturity: 2025-2035+	Yield: 1 T/acre
	Clones: Estrella & Syrah Noir
	Harvest dates: 10/31/21
	Bottling date: 7/10/23

