

AROMA

oil-cured olive, italian plum, black pepper

FLAVOR

graphite, blackberry, cordyceps

FOOD PAIRINGS

lamb meatballs, lacquered short ribs, steak frites

VINIFICATION

2.3 tons of Syrah hand-harvested and sorted on the chilly morning of Oct 20th. Fermented with 75% whole clusters on native yeasts. A 5-day cold soak preceded a gentle pressing 21-days later. The wine was aged in used French oak for 16-mos without SO2 until bottling. Bottled unfiltered/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

You've heard us say this before: There is something special about a warm year in a cold zone. Vintage 2022 in Aptos-Corralitos fits the billing here. What little Syrah grows in this maritime zone can be Grand Cru quality stuff in certain years. The issue here is consistency. The microclimate is so marginal that we usually end up bottling a wine once every 2-3 years. It requires great weather at flowering (rare) + enough sunny days to ripen this late-ripening variety + mild weather deep into October. But when the stars align...watch out! This 2022 achieved 12.9% ABV which might sound low, but it's the most ripeness we've ever achieved in the vineyard. The resulting wine just explodes out the glass. Fermented on 75% whole clusters, this wine is an aromatic powerhouse. Candidate for 'Wine of the Vintage' in our cellar.

DETAILS

Vineyard: Saveria	pH: 3.58
Appellation: Santa Cruz Mountains	Brix: 22.5°
County: Santa Cruz	Total acidity: 6.09 g/l
Winemaker: Drew Huffine	Residual sugar: 0.9 g/l
Production: 98 cases	Alcohol: 12.9%
Anticipated maturity: 2025-2035+	Yield: 1 T/acre
	Clones: Estrella & Syrah Noir
	Harvest dates: 10/20/22
	Bottling date: 2/13/24

