

AROMA

violet flower, blueberry compote, greek olive

FLAVOR

wild blackberry, lavender, slate

FOOD PAIRINGS

cassoulet, herb-crusted lamb chops, holiday ham

VINIFICATION

2.8 tons of pristine mountain Syrah hand harvested and table sorted on Oct10th. Fermented on wild yeasts with 75% whole clusters. Employed once daily pump-overs and punch-downs during its 15-day fermentation. Pressed at dryness into a mix of neutral puncheons and barriques. Aged undisturbed for 17-months and was bottled unfinned/unfiltered.

SITE

This iconic Syrah vineyard 18.5 miles from the Pacific is perched on a south facing slope at 1500 feet in elevation. The soil is a low nutrient complex of Franciscan shales which induce stress on the vines resulting in small berries and low yields. This Syrah clone 877 was planted in 1999 making it one of the oldest in the YVH AVA. The loft elevation, poor soil, and extreme diurnal shift conspire to produce profound wines with great aging potential.

NOTES

As great as 2023 was, it was also very late. This spelled disaster for our Caleta Syrah from the Santa Cruz Mountains which turned into raisins during a late season heat storm. Welp! The prospect of not bottling a Syrah from this epic vintage was heartbreaking. So when our friend / fellow winemaker Scotty Schultz of Jolie-Laide called us and offered a couple of bins of his prestigious vineyard designate Hawks Butte, we said "Send it!!" We have been drinking bottles of this high altitude Syrah in the Yorkville Highlands from Copain Winery for many years, and were well acquainted with its Grand Cru pedigree. The fruit showed up the next day (on October 10th) and it was pristine. We fermented it on 75% whole clusters and barreled it down for 17-months. This wine is severe. Blueberry compote, Greek olive, wild blackberry, violet flower, and broken slate explode from the glass. It could be vin de garde material for the cellar, but it will be hard for me to keep away from it now when Sara makes her herb-crusted lamb chops.

DETAILS

Vineyard: Hawks Butte	pH: 3.86
Appellation: Yorkville Highlands	Brix: 22.9°
County: Mendocino	Total acidity: 5.49 g/l
Winemaker: Drew Huffine	Residual sugar: 0.4 g/l
Production: 122 cases	Alcohol: 13.9%
Anticipated maturity: 2030+	Yield: 2 T/acre
	Clones: Estrella
	Harvest dates: 10/10/23
	Bottling date: 3/10/25

