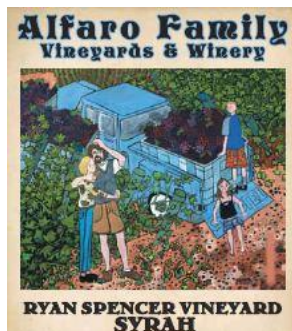


2013 Ryan Spencer Vineyard Estate Syrah



The Vineyard:

Ryan Spencer Vineyard, named after the Alfaro's son, was planted in 2001. It is comprised of 7 acres broken into 6 different blocks on a very steep hill between 450 and 800 feet in elevation. La Escalera is a terraced hillside block planted to Hermitage clones of Syrah. On the top of the hill is Mrs. K's block. It is planted to Syrah clones 470, 877 and 174 with a vine density of over 2300 vines per acre.

Winemaking:

The grapes were 100% de-stemmed and left as whole berries that were then placed into small open-topped fermenters. The must was chilled to 55 degrees Fahrenheit and cold soaked for 7 days. Fermentation was spontaneous. To avoid over-extraction and to keep the cap moist during fermentation we performed rack-and-returns via gravity. After fermentation the wine was pressed off directly into French oak barrels where it underwent malolactic fermentation and was aged for 21 months. This wine was bottled unfinned and unfiltered. Harvest date: November 1 & 7, 2013.

The Wine:

The nose is full of wildflowers, spices, mixed berries, and subtle espresso bean notes, leading to a lush palate of blackberry, dark plum, and cherry liqueur.

Technical Data:

Production	5 barrels	Release Date	November 1, 2016
Alcohol	13.5 % by vol.	Aging	21 months in 100% new French oak
Bottle Sizes	750 ml & 1.5L	Suggested Retail	\$35 & \$75

Suggested Food Pairings:

This wine pairs well with grilled meats or vegetables, wild game, richly flavored red meats, or beef stew.