

2016 Alfaro “A” Estate Syrah



The Vineyards

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. This syrah is sourced from 2 of the blocks: La Escalera is a terraced hillside block planted to Hermitage clones of Syrah. And 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.

The Winemaking

The grapes were 100% de-stemmed into small open-topped fermenters and left as whole berries. Next, the grapes were cold soaked in the fermenters for six days. Fermentation was spontaneous. No punch downs were performed, and the cap was kept moist by draining off the juice and re-distributing over the cap. After fermentation the wine was pressed off directly into French oak barrels where it underwent malo-lactic fermentation and was aged for 12 months on the lees. This wine was bottled unfinned and unfiltered.

The Wine

The grapes were harvested on September 20, 2016. This is a beautiful and darkly rich Syrah that has intense ripe fruit and exotic spiciness. It is lush with blackberry, pepper and spice, licorice flavors and smoky layers. Firm tannins and mouth-watering acidity combine for a long finish.

Technical Data:

Production	177 cases	Release Date	Fall 2017
Alcohol	13.5 % by vol.	Aging	12 months in French oak barrels (30% new)
Bottle Size	750 ml	Suggested Retail	\$22