

Appellation:
Santa Lucia Highlands

Vineyard:
Fairview

Blend:
100% Syrah

Aging:
20 Months in 50% new
French Oak

Alcohol:
16.6%

Bottled:
August 30, 2012

Production:
577 bottles

Key Words:
Limited Production

Winemaker: Annette Hoff Danzer

Suggested Retail:

\$ 33

Release Date:

May, 2013

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Tasting Room

In the Old Del Monte Milk Barn
19-A East Carmel Valley Road
Carmel Valley, California 93924

831-620-0645
Open Daily

Cima Collina

2010

SYRAH

Our first-ever Santa Lucia Highlands Syrah and what a year! We had a relatively mild weather during the growing season which then produced a few heat spikes late. Then, the North and South Coasts received rain while our season remained dry and lovely. Located on the western side of River Road, in the more southerly reaches of the SLH, these vines are planted on well-draining sandy-loam soil with southwestern exposure (not to mention a resplendent view of the Salinas Valley below).

These grapes were hand-picked on November 3, 2010 and then destemmed and crushed into an open top stainless steel tank in which it was punched down by hand regularly throughout its primary fermentation. We chose two barrels of this wine that then aged for 20 months in French Oak before we racked and bottled it.

Although it sports a whopping 16.6% alcohol (probably the "biggest" wine we've ever made) it seems balanced and, well, *elegant*, as if it fell under the influence of its more sophisticated cellar-mate Pinot Noir. Ripe plum and spicy white pepper mingle with a refreshing acidity and long finish.