



Cima Collina

- SAN ANTONIO VALLEY -

TRE GATTI SYRAH

2014

VINEYARD NOTES — This lovely dry wine is sourced from a small Syrah vineyard planted on a perfectly situated hillside vineyard in the southern reaches of Monterey County, not far from the town of Lockwood. Tre Gatti is owned and cared-for by Paul and Paula Getzelman who are self-taught vineyardists who farm the property themselves. The care and pride in the vineyard shows. Head-trained vines are planted in soil that any Rhône aficionado would appreciate – calcareous, well-drained, rocky soil on a southerly slope.

The drought affected the San Antonio drastically. Tre Gatti is normally mostly dry-farmed (it is normally not irrigated unless absolutely necessary) but lack of winter rain put a great deal of stress on these vines and it was difficult to farm during those years. The small harvest and tiny clusters produced aromatic and flavorful grapes, which in turn developed into a sophisticated wine that will surprise those accustomed to California Syrah.

WINE STYLE — We received 2.2 tons of grapes on August 22, 2014 and destemmed all but 5%. We then fermented them in an open top stainless steel tank where it was punched-down by hand. The wine was then drained and pressed into French Oak barrels where it matured for 14 months then it was raked, stored in a tank and bottled on January 20, 2016.

WINEMAKER NOTES — An elegant, complex expression of California Syrah. It is bright, earthy and offers a delicious acid balance. Very food-friendly and should age well for many years to come.

APPELLATION

San Antonio Valley

VINEYARD DESIGNATION

Tre Gatti Vineyard

VARIETALS

100% Syrah

HARVESTED

August 22, 2014

AGING

14 Months in French Oak Barrels,
27% New

ALCOHOL

13.5%

BOTTLED

January 20, 2016

PRODUCTION

90 cases

WINEMAKER

Annette Hoff Danzer

SUGGESTED RETAIL PRICE

\$45

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