

# 2012 SYRAH

## VINEYARD NOTES

In the Central Coast, syrah is known for its ability to adapt to the diverse microclimate in which it is planted. We get more minerality and elegance from the cooler vineyards and more powerful and rich characteristics from the warmer vineyards. We work closely with family farmers who grow grapes that display both a richness and elegance and that diversity contributes to excellent depth and complex flavors in the glass.

## HARVEST NOTES

The 2012 growing season in California's Central Coast was a welcome surprise after two years of moderate harvests. 2012 was a record crop across the state, not only from a quantity standpoint, but quality as well. Ideal weather conditions -- just the right amount of rainfall and no major frost events -- allowed a wonderful fruit to set, enjoy a long growing season, and produced a bountiful crop.

## WINEMAKING NOTES

Upon harvest, the grapes were destemmed, crushed and placed in stainless steel tanks to cold soak. This allowed extra time for the juice to interact with the grape skins prior to fermentation and, hence, greater extraction of tannins. The wine is pumped-over, twice daily during fermentation. The wine was aged for 20 months in French oak barrels (10% new). After the first racking, the initial blend was assembled and placed back into barrels for further aging. The final blend rested in tank for two months prior to bottling.

## TASTING NOTES

The 2012 Liberty School Syrah exudes classic aromas of blueberries and dark cherries along with hints of eucalyptus and violets. Zesty acidity gives way to a round mouthfeel with vibrant cranberry and plum flavors. Slight notes of pepper and herbs add to the rich complexity and fine tannins lend well to the long finish.

## TECHNICAL NOTES

Varietal: Syrah

Appellation: Central Coast

Oak Program: 15% New American Oak, 85% Neutral French & American Oak

Length of time in oak: 582 days

Harvest Dates: 9/27, 10/4-10/6, 10/8, 10/20

Production Notes: Fermented in a combination of small 5 ton open top and larger closed top stainless steel tanks, drained and pressed after 7-10 days, lots were aged individually in oak for 19 months, being racked twice before being blended in June of 2014, crossflow filtration just before bottling

Filtered: Cross Flow

Bottled: 7/9 - 7/11/2014

Production: 8556

Total Acidity: 0.59 g tartaric / 100mL

pH: 3.85

Alcohol: 13.5%



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