

# 2013 SYRAH

## VINEYARD NOTES

On the Central Coast, Syrah is known for its ability to adapt to the diverse microclimates in which it is planted. Minerality and elegance are attributes of cooler vineyards, while more structure, power and intensity are characteristics achieved in warmer vineyards. We work closely with family farmers who grow grapes that display these characteristics.

## HARVEST NOTES

The 2013 harvest is already being regarded as a “classic” vintage for the Central Coast. Bud-break and flowering occurred without incident, and veraison was early resulting in an extended hang time for the grapes. Summer started early and hot, but cooled mid-summer. The heat returned toward the end of summer and remained well into early fall. Because of these near perfect weather conditions, grapes were able to fully ripen, achieving excellent flavor development and brilliant levels of natural acidity. The wines from the 2013 harvest have great color, flavors and tannin structure – all characteristics that helped the Central Coast become a world-class wine region.

## 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 18 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 2013 Liberty School Syrah is a definitive Central Coast Syrah with an inky black color that fades to a ruby-purple rim. Intense aromas of blackberry, olallieberry, violets, and hickory-smoked bacon fill the glass while subtle undertones of white pepper and spice add to the complexity of the wine. The flavors are just as bold, reminiscing crushed dark berries, savory herbs, and charred meat from a wood-fired grill. Full bodied and rich with velvety tannins, the zesty acidity balances the wine, leading to a long, smooth finish.

## TECHNICAL NOTES

Varietal Breakdown: 95% Syrah, 5% Viognier

AVA Breakdown: 40% Paso Robles, 30% Arroyo Seco 10% Santa Ynez,  
10% Monterey, 10% Paicines

Oak Program: 10% new French Oak

Length of time in oak: 18 months

Harvest Dates: September 15 and October 4, 2013

Production Notes: Fermented in small tanks, drained and aged in 59 gallon barrels

Filtered: once with the crossflow prior to bottling

Bottled: January 2016

Production: 2,436 cases

Total Acidity: 6.5 g/L

pH: 3.7

Alcohol: 13.9%



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