

## The 109 Mile Syrah

Vintage: 2016

Wine Information: 100% Syrah

**Vineyard**: Lewis Vineyard (Ventura County)

**Appellation**: California

Harvest Date: September 27

Alcohol by Volume: 13.5%

**pH**: 3.55

**Production:** 55 cases

**Growing Season:** 2016 was the fourth year of historic drought in California and resulted in tiny berries and a moderate crop. The Lewis Vineyard received 4.47 inches of rainfall between the 2015 and 2016 harvests representing a mere 29% of the average. The average daily temperature ranged from 70-75F over the course of the growing season with 20 degree diurnal swings. One heat spike over 100F occurred in mid-September. Veraison began on July 21 and the fruit was harvested on September 27.

**Vineyard:** The Lewis vineyard is located in Ventura County and is 19 miles from the Pacific Ocean. It is a 15 year old hillside vineyard with moderate vigor that is planted to Clone 877 Syrah on 1103P rootstock. The vines are on a VSP trellis with 5 x 7 spacing. All vineyard work is performed by hand. Leaf removal and crop thinning prior was performed prior to veraison partially exposing the clusters to direct sunlight. Weekly irrigation started in mid-June.

**Winemaking:** The fruit was hand-picked before sunrise and delivered to the winery cold. It was hand-sorted, destemmed, and gently crushed. Individual yeasts were pitched after a three day cold soak to the two open-top fermenters. The juice spent a total of 14 days on the skins and was dry at pressing. The lots were racked off the gross lees, held separate, and were later combined after evaluation. The wine spent 10 months in neutral oak barrels before bottling in July.

**Tasting Notes:** This is a vibrant cool-climate Syrah that is full-bodied and structured with earthy aromatics and a dark purple color. Flavors of blackberry fruit dominate with an underlying layer of sage creating complexity. It has a full mouthfeel, medium tannins, and has a clean finish. It is ready to enjoy today, but will evolve further and reward cellaring. Decant or allow to breathe for maximum pleasure if enjoying in 2018.