

SYRAH 2010
ANNA'S ESTATE VINEYARD BLOCK 6 RESERVE

Anna's Estate Vineyard Syrah is a 15 acre south facing section situated in the Santa Lucia mountain range at an elevation of 1900 feet. Planted in 2001 and farmed under the "SIP" sustainable guidelines, it is composed of 5 subdivisions, each "block" an ENTAV certified clone on a variety of lime tolerant rootstocks. Block 6 is a 3 acre parcel on the steepest western edge of the Vineyard. Planted to the Tablas A Clone it lies on a shallow soils underlain with calcareous shale. This chalky subsoil adds a significant element of stress, reducing yields to 2 tons/acre, thus ensuring small berry size and a higher ratio of skin to juice. Outperforming other vineyard blocks with its density of fruit and pure definition of varietal character, it has been selected for the Reserve program.

2010, although a bit cooler than the average Paso Robles vintage, allowed long hang times and good fruit intensity. This particular vineyard site benefits from geographic idiosyncrasies which bring out the best in vine quality. Matching its distinctive terroir to ideal vine genetics and devigorating soils, one can soon recognize the elements that play into this wine's unique signature. First impressions reveal a scent of sweet earth, toasted cedar and a compote of Indian spiced fruits. More of a Cote Rotie style, the wine has the plushness of macerated dark plums and the confit richness of a slow roasted cassoulet, leading to a seductive creamy finish of more dark fruits, anise, pleasing warmth, and the first whiff of roasting coffee beans. The Block 6 is best enjoyed in the next 5 years through 2018.



VINEYARD DETAILS:

AVA: Westside Paso Robles
Vineyard: Anna's Estate Vineyard-Block 6
Elevation: 1,900 feet
Grade: 30%
Soil: Calcareous Limestone
Clones: Tablas Clone A
Rootstocks: 1103P
Planted Acres: 3

VINTAGE DETAILS:

Varietal: 100% Syrah
Cases: 150 cases produced
Release Date: Fall 2013
CA Suggested Retail: \$55

HARVEST DATES:

September 25, 2010

TECHNICAL DATA:

Alcohol: 14.3%
pH: 3.47
TA: 6.3 g/L
Brix: 25.6
Yield: 2.5 tons/acre
Fermentation: five ton open top fermentor tanks,
native yeast

COOPERAGE:

Barrel aged 20 months in 66% New French Oak
Bottled: 7/25/12
Unfined, unfiltered.