



## **Technical Notes**

**Varietals:** 100% Syrah

**Vineyards:** Larner Vineyard

**Appellation:** Santa Ynez Valley

**Production:** 130 cases produced

**Aging Potential:** 6-8+ years

**Winemaking:** 40% whole cluster fermented in small, open top bins, followed by 30-35 days on skins with pump -overs during cold soak and punch downs during fermentation. Aged 22 months in 265 and 228-liter barriques.

**Keywords:** Violets, lavender, milk chocolate, ground minerals, black licorice, raw beef, orange peel, pencil lead/graphite, paprika, tamarind, clove, dark chocolate, tea, cola nut. Long finish, fine tannins, expressive, long finish.