



**2011 High Ground Syrah
Yorkville Highlands
Technical Sheet**



Harvest Notes

2011 saw another long, cool summer that allowed Yorkville fruit to ripen with wonderful flavors at reduced sugars. October was unseasonably cool, leading to wines with generally low alcohol but with a beautiful depth of flavor. Once the weather turned cold it made for a very challenging harvest with several blocks being picked close together. Disease in the vineyard was an issue, however vigilant viticulture was our greatest asset and we feel that this could be our best, and certainly most age worthy High Ground.

Tasting Notes

2011 is our third and most complete version of High Ground to date. For the High Ground we have chosen 12 oak barrels of the French persuasion and used them to separate the blocks that have always provided bolder, more intensely flavorful fruit. Those familiar with our Syrah will find familiar aromas of dried rose petals, spicy red fruit, and white pepper, intermingled aromas of blueberries, plum, wet stone, and a hint of maraschino cherry. Initially the oak expresses that classic cedar aroma, but gives way to a bouquet reminiscent of stepping into an old-growth forest.

Winemaking Notes

The fruit cold soaked for 24-hours and was inoculated with yeast the next morning. Pumping over the Syrah was adjusted in duration and frequency, depending on taste and yeast activity (one to three times per day). The ferments were pressed off between one and four brix and then returned to tank. Once dry, the wine was racked off lees and inoculated for malolactic fermentation. MLF was done in tank and barrel, and upon completion, racked into barrel for 22 months. Though the wine was filtered, owing to its time in barrel, fining was not necessary.

High Ground 2011 Facts:

Harvest Date: October 15th-October 21st
Varietal: 100% Syrah
Barrel Age: 50% new French oak
50% neutral oak
Appellation: Yorkville Highlands
Bottled: August 21st 2013
Bottle Size: 750 ml
Production: 278
Alcohol: 12.4%
Total Acidity: 6.1%
pH: 3.72