



## 2018 High Ground Syrah Yorkville Highlands Technical Sheet



### Harvest Notes

2018 came in like a lion and went out like a lamb. The vines awoke two weeks late due to a cool spring, had an ample crop, which had to be thinned, and then cool weather at the end of September brought an early rain which delayed ripening another week. Vintners braced for the worst. Next thing we knew, the skies cleared, and we enjoyed a slow harvest with beautiful fruit. This was one of our latest harvests which resulted in long hang times creating developed and complex aromas in the wine.

### Tasting Notes

The extensive hang time of this vintage has created for us, a uniquely ripe wine, but because of the length of ripening it is deeply layered. There are the telltale fresh red fruits, but they are strongly mingled with dried cranberries, rose petals, and freshly split cherry wood. The endurance of the High Ground's natural acidity makes the aromas vacillate from plums, strawberries and dates to cinnamon, cedar and a touch of leather. This wine improves dramatically the next day and should be decanted well if enjoyed the same day. Probably our most complex Syrah to date, it will be fun to watch it develop in the cellar for years to come. If opening it this spring give it time to breathe and pair it with a savory meal, like mushroom risotto or duck.

### 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. Malolactic fermentation was done in 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 Syrah 2018 Facts:

|                |                                     |
|----------------|-------------------------------------|
| Harvest Date:  | October 8-18 <sup>th</sup> , 2018   |
| Varietal:      | 100% Syrah                          |
| Barrel Age:    | 50% new French oak, 50% neutral oak |
| Appellation:   | Yorkville Highlands, Mendocino      |
| Bottled:       | August 22 <sup>nd</sup> , 2020      |
| Bottle Size:   | 750 ml                              |
| Production:    | 135 cases                           |
| Alcohol:       | 14.0%                               |
| Total Acidity: | 6.2 g/L                             |
| pH:            | 3.69                                |

### Accolades:

Best in Class & Platinum Award ~ 2022 Boston Wine Competition  
93 points ~ Wine Enthusiast