



## 2019 High Ground Syrah Yorkville Highlands Technical Sheet



### Harvest Notes

2019 was fashionably late to the party. We had late rain in the Spring which saturated the soils and slowed bud break. Vigorous shoot growth early in the Summer initially suggested we would get back on schedule, but we settled in for a long, cool summer. These late vintages make winemakers very nervous because rain can loom in late October. The Fall stayed remarkably dry, and all the grapes were picked and even fermented before the first storms. 2019 saw some of the longest hang times in memory. That extra time on the vine developed grapes bursting with flavor and the High Ground was no exception.

### Tasting Notes

This wine has an old soul. The extensive hang time of this vintage has created for us, a uniquely ripe wine, which is deeply layered. There are the tell-tale fresh red fruits, but they are strongly mingled with dried cranberries, rose petals and freshly split cherry wood. The natural acidity endures making the aromas seesaw from plums back to cinnamon, cedar, and a touch of leather, then back to strawberry with a hint of hoisin and marinated shitake. Layered deep is 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 in its youth, give it time to breathe and pair it with a savory meal like mushroom risotto, duck, or a charcuterie board.

### 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 26 months. Though the wine was filtered, owing to its time in barrel, fining was not necessary.

### High Ground 2019 Facts:

Harvest Date:	October 11-18 <sup>th</sup>
Varietal:	100% Syrah
Barrel Age:	20 months, 50% new French oak, 50% neutral oak
Appellation:	Yorkville Highlands, Mendocino
Bottled:	June 22 <sup>nd</sup> , 2021
Bottle Size:	750 ml
Production:	135 cases
Alcohol:	14.6%
Total Acidity:	6.2 g/L
pH:	3.69