



## 2021 High Ground Syrah Yorkville Highlands Technical Sheet

### Harvest Notes

2021 was the second dry winter we experienced in a row. Under these circumstances, the vines started with only about half the normal water in the soil when they began growing in April. As expected, it was an early-ripening season, with a very small crop. The saving grace was a long cool summer which produced mature flavors at moderate alcohols. A limited vintage but one that makes a large impact on the palate.

### Tasting Notes

This vintage is a singularity; one that exhibits deeply ripe fruit alongside a mineral acid backbone. There are the telltale Syrah violets and raspberries but mingled with dried cranberries and rose petals, freshly split cherry wood and a touch of ripe fig. The natural acidity endures making the aromas seesaw from plums to cinnamon, cedar, leather, then back to strawberry with a hint of hoisin. Very little of this wine was made due to small crop. If possible, grab a few bottles as it will be fun to watch it develop in the cellar for years to come. If opening it soon, 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 2021 Tech:

|                |                                            |
|----------------|--------------------------------------------|
| Harvest Date:  | October 19 <sup>th</sup> –21 <sup>st</sup> |
| Varietal:      | 100% Syrah                                 |
| Barrel Age:    | 66% new French oak, 34% neutral oak        |
| Appellation:   | Yorkville Highlands, Mendocino             |
| Bottled:       | June 19 <sup>th</sup> , 2023               |
| Bottle Size:   | 750 ml                                     |
| Production:    | 113 cases                                  |
| Alcohol:       | 13.8%                                      |
| Total Acidity: | 6.8 g/L                                    |
| pH:            | 3.62                                       |