

# CALCAREOUS

— V I N E Y A R D —



## 2022 Calcareous Estate Syrah



The hearty growing and heat-loving nature of Syrah has made it one of the most successful varietals to plant with the challenging conditions presented by the Calcareous Vineyard. Spread out over our entire Estate, the unique clones, aspects, and soils of each of our Syrah blocks allows us to create a single varietal wine of amazing depth and complexity.

### Tasting Notes

Opaque eggplant purple paired with a nose full of blackberry jam, plum and smoked meat indicates a through and through Syrah. On the palate, rich tannic structure overlays bramble berry and black pepper bacon. A natural crowd pleaser presenting elements of both a massively extracted showstopper and a light, spicy food wine. This is the definition of a main course wine, pairing with a wide range of centerpiece dishes from whole grilled salmon filet to beef Wellington.

### Vineyard & Vintage

The 2022 Estate Syrah is comprised of grapes from all 4 of our Syrah plantings. Consisting of clones of Alban, Estrella, 27, and 877, we run the gamut on the various expressions of Syrah to create a singular wine the speaks equally of place and varietal. The 2022 vintage was extremely early in terms of ripening date. Early years like this give the wines fresher, my vibrant expressions but can often have more pronounced youthful tannin structure. The benefit to this is the creation of wines with great aging potential, as this bottling of Syrah should continue to evolve and complex over the next 10-15 years.

### Winemaking Notes

The fruit was fully destemmed and transferred whole berry to open to concrete fermenters. An early regiment of twice daily oxidative pumpovers helped move the fermentation quickly. Once primary fermentation was complete, extended maceration was allowed to commence with twice daily punchdowns. Due to the intense tannic structure of the 2022 fruit, the skin contact time was much shorter than usual at only 9-10 days. The ferments were then drained and pressed and all lots combined to barrel, 35% of which was new French. After 18 months, the barrels were racked out just prior to bottling.

### Aging

18 Months in 35% New French Oak

### Technical Details

Varietal: Syrah  
Harvest Date: August 21-29  
Alcohol: 15.2%  
pH Level: 3.61  
Production: 375 Cases Produced