

NINER

WINE ESTATES

2012
SYRAH
ESTATE GROWN

WINEMAKERS
Patrick Muran
Amanda Cramer

ROOTSTOCK
101-14, 1103P

CLONES
877. 383, 470

HARVEST DATES
September 20, 2012

AVERAGE BRIX
26.8°

AVERAGE YIELDS
2.8 tons/acre.

pH / TA
3.5/ 6.1 g/L

ALCOHOL
14.8%

VINEYARD BLEND
96% Heart Hill Vineyard
4% Bootjack Ranch

VARIETAL BLEND
90% Syrah, 5% Malbec
5% Petit Verdot

COOPERAGE
70% French, 20% Hungarian
10% American
33% New Oak

BARREL AGING
19 months

CASES PRODUCED
700

RETAIL PRICE
\$30



SITE

The majority of grapes for this wine were grown at Heart Hill Vineyard, which is named for the naturally occurring grove of oak trees in the shape of heart facing 46 West. The vineyard is composed almost entirely of south-facing, hillside plantings on steep rocky slopes of primarily siliceous shale. The growing season is long due to the ocean breezes that whip through the Templeton Gap in afternoon and cool off the vines.

IN THE VINEYARD

The 2012 growing season was one of the driest winters on record in Paso Robles. Temperatures were fairly typical through July, but August was one of the hottest months in history, with 19 days hitting triple-digits. Afternoon breezes and cooler nights (up to 40 degree drop in temperature each night) saved the day, giving extended hang time to the grapes.

IN THE WINERY

The grapes were hand-picked at night and delivered to our LEED-certified winery. Upon arrival the fruit was whole cluster-sorted, destemmed and sorted a second time to remove any additional unwanted material. The berries were lightly crushed and delivered to tank using gravity. Once sugar-dry the wine was moved to barrel where it aged for nineteen months in a combination of French, Hungarian and American oak.

TASTING NOTES

This wine opens up with distinctive aromas of blue fruit and bacon fat, accented by hints of potpourri and clove. On the palate, complex dark fruit flavors are complemented by a touch a vanilla both of which are balanced by good acid. Upon release the wine will benefit from decanting, and will develop into a more expressive palate with cellaring.