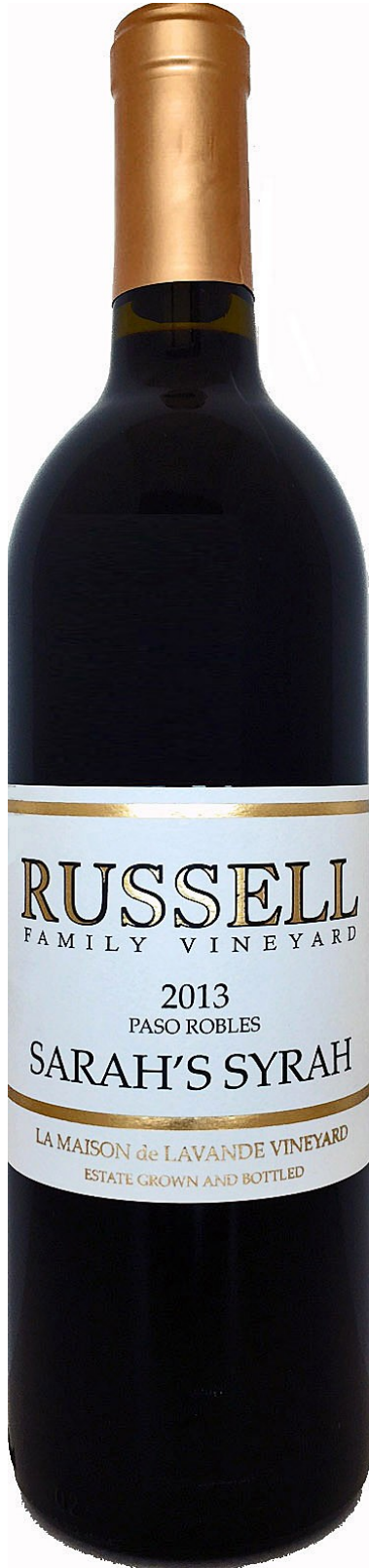




RUSSELL

FAMILY VINEYARD



2013 Sarah's Syrah

APPELLATION

Paso Robles Westside Willow Creek Area

GRAPE VARIETIES

Syrah

SOIL

The vineyard is located on a very steep south facing slope (40%) of our reserve vineyard on Live Oak Road. The soil is a blend of Calcareous, clay and sand, which creates complexity and aging capacity.

VINEYARD

The vines are very close spaced, around 2240 vines per acre. Very clean vertical shoot position on extremely steep south slope allows for best exposure for optimum ripening. Very low yield, at only 1 ton per acre.

VINIFICATION

The grapes were picked from the highest elevation of the Russell Family Vineyard where the soil contains the most limestone. The pH of this soil ranges from 8.1 to 8.2. The Syrah clones are Estrella and 877. The grapes were crushed to a special tank that is extremely wide so only a very narrow cap can form. The grapes were cold soaked for eight days and then pumped over gently 10-12 times per day for only 2-3 minutes to keep the cap wet and submerged. The grapes were left on the skins for three weeks and pressed directly to 100% new French Hermitage barrels to age for 26 months.

ALCOHOL

15.6%

CASES PRODUCED

120

TASTING

Named for our Sarah- this wine is a stunner like her!. A beautiful chewy, inky/black wine that is full-bodied and round. Expect intense black cherry, currant, dark roast espresso and rich tannins. This wine is 100% natural with only yeast added. The natural pH and acid should allow it to cellar well for 10-20 years.