



Vineyard: Our estate vineyard in Dry Creek Valley, known as the "Vinegrove," is a few hundred feet up from the valley floor, providing respite from the hottest days of summer. The nearly 30-year old vines are planted in fine Laughlin loam soils and are organically farmed. The center swale rolls through several exposures, allowing for balance and elegance in our Grenache & Syrah. Petite Sirah receives the first rays of morning sun, but otherwise stays cool in the lowest spot in the vineyard, bolstering acidity and color.

Vintage: The first winter with big rains in half a decade allowed soils to store up plenty of water – this helped vine health during the scorching hot summer that brought over a dozen 100-degree days. The early fall delivered moderate temperatures, extending hangtime into October. The wine country wildfires interfered just as we were preparing to harvest, but luckily the prevailing winds carried the smoke away from our estate throughout the ordeal, and we were able to pick on October 21st.

Winemaking: This wine is essentially a field blend, crafted by harvesting Grenache, Syrah, and Petite Sirah from separate blocks on the same day and fermenting them together in one open top tank. After a three-day cold soak, fermentation began spontaneously with wild yeast, and the must was punched down manually once or twice per day during the "low and slow" cool temperature fermentation. After pressing, the wine spent eleven months in French oak barrels, 25% of which were new, before it was racked and bottled unfinned and unfiltered.