

# VILLA CREEK



## *High Road, 2013*

**BLEND** 40% Mourvèdre  
40% Syrah  
20% Grenache

**HARVEST** October 2 - October 8, 2013

**BOTTLED** April 22, 2015

**VINEYARDS** James Berry  
**farming/soil** organic, not certified/thin layer of topsoil  
over limestone seabed

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## THE 2013 VINTAGE

The 2013 vintage started with below average rainfall followed by a warmer than average growing season. This combination gave us a small crop of ripe fruit with sound acidity that evolved into generous, lush wines that will give many years of pleasure, providing that you can keep your hands off them.

## VINIFICATION

After a careful hand sort the grapes were placed in tank. Fermentation followed normal Villa Creek protocol: anaerobic (dry ice) cold soak followed by 100% native yeast fermentation with daily delestage and foot treading along with gentle pump overs when needed. The grapes were co-fermented in two separate lots with 70% whole clusters. 50% of the wine was aged in concrete with the remaining in French puncheons.

## TASTING NOTES

High Road loves to be co-fermented for a seamless marriage of the three grape varieties. A generous amount of whole clusters (75% if you must know) not only contributes texture but adds a lovely savory component. Aromas of boysenberry, kirsch soaked black cherries, tree bark and orange peel are just the beginning. With the first sip, black raspberries fill your entire mouth. The palate is framed by fine tannins and shows notes of Santa Rosa plum, cocoa, tobacco, spice, wet stones, and Good & Plenty's. When you break this out at a party, best to stash it behind the toaster or you may not get a second glass! We will enjoy this with lamb shank stew braised for hours in the outdoor oven with tomatoes, orange rind and a hint of cumin, and of course crusty bread for sopping. Please bring something chocolate for dessert! Drink 2015 - 2025

## REVIEWS

*"The 2013 High Road, James Berry Vineyard is a blend of 40% Mourvèdre, 40% Syrah and 20% Grenache that was brought up in equal parts concrete and neutral oak. It has brilliant purity with juicy black raspberry, cassis, ground herbs, violets and creamy licorice aromas and flavors. Showing more minerality with air, give it 2-3 years and drink bottles through 2025."*

(93-95) Jeb Dunnick, The Wine Advocate

*"Tasted from multiple barrels, the 2013 Garnacha looks fantastic. Showing lots of stem influence in its peppery herbs, smoke and spice, it has beautiful dark fruit, full-bodied richness and a structured feel on the palate. I think the tannin will round into form once bottled, and this should have a solid 7-8 years of longevity."*

94 Points - Josh Reynolds, Vinous Media