

VILLA CREEK



High Road, 2014

BLEND 50% Syrah
30% Mourvèdre
20% Grenache

HARVEST September 18 and October 1, 2014

BOTTLED April 23, 2016

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

THE 2014 VINTAGE

After a very cold, very dry winter, we were doused with just enough rain in March, to get the cover crop growing in the vineyard only to be quickly knocked down to prepare for a hot dry summer. Summer started early with consistently high temperatures that persisted through harvest. The last grapes were picked early October, almost a month earlier than normal. Bright acidity and concentration will be the hallmarks of this vintage.

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 80% whole clusters. 40% of the wine was aged in new French puncheons.

TASTING NOTES

High Road is always a blend of our best barrels off of James Berry Vineyard located in the Willow Creek District on the west side of Paso Robles. This vineyard is notable for its south west exposures and elevations down in the coastal fog zone allowing for long slower ripening. The Smith family is among the most progressive growers in the region and we are both thrilled and flattered to be one of the few wineries with acreage under contract here.

High Road was fermented with 80% whole clusters and aged in a combination of new and neutral oak. This wine exhibits a beautiful not quite opaque magenta in the glass. Bright focused aromatics of red stone fruits, underbrush, and cocoa transcend to a generous palate of macerated plums and brown sugar crusted berry crumble. The savory notes and texture of High Road desire some cellar time but your patience will be rewarded in spades. Drink 2016-2028.

REVIEWS

"Inky ruby. Ripe cherry, dark berry preserves, incense and candied licorice on the deeply perfumed nose; a smoky mineral quality adds vivacity. Broad, sweet and seamless in texture, offering deeply concentrated black and blue fruit, rose pastille and spicecake flavors and a subtle touch of cola.

Shows outstanding energy and focus on the endless, alluringly sweet finish, which is given shape by slow-building tannins and sharpened by a jolt of juicy acidity. The marriage of power to finesse is really impressive."

95 pts - Josh Reynolds