VILLA CREEK



Syrah, Slide Hill Vineyard, 2014

BLEND 100% Syrah

HARVEST October 6, 2014

BOTTLED April, 7th 2016

VINEYARDS farming/soil Slide Hill Vineyard: certified biodynamic/ tierra loam soil and chamise shaly loam

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 cluster sort, the whole clusters were fermented in a concrete tank. The wine rested in 2 French 500 liter barrels, one new and one second fill, and in one stainless steel 300 liter barrel.

TASTING NOTES

Syrahs from cooler climates continue to captivate us. Years ago, Bob and Luisa Lindquist of Qupé and Verdad wineries would feed our curious minds with their trials and tribulations of biodynamic farming as they brought up a new vineyard in Edna Valley. While we were sorry to hear of their Slide Hill Vineyard changing ownership, we were thrilled when the new owner, Brook Williams, offered us a block of Syrah grapes. Not only does this vineyard hold a Demeter biodynamic and organic certification (check the farming practices box), it is a stone's throw from Alban Vineyards (check the location box). Our block is on a west facing slope, 6 miles from the Pacific, planted to the Estrella clone of Syrah. As anticipated, these combined factors have resulted in a wine of tremendous character that is truly reflective of its place of origin. The electric magenta rim of this dark plum colored beast beckons for sunglasses. Insane aromatics of incense, cured meats, gingered boysenberry pie, and coastal fog entice one to a smoked chocolaty palate that finishes with gobs of black pepper spice. Massive concentration and richness are balanced by seamless tannins and purity making a wine that gives pleasure in the near term but will evolve beautifully in the cellar. Drink 2016-2026.