



## 2013 High Ground Syrah Yorkville Highlands Technical Sheet



### Harvest Notes

Back to back, 2012 and 2013 are two of the best vintages that we have experienced since the mid-nineties. Talking to neighbors and folks in other appellations, there was a lively debate as to which was a better year. In the end, we agreed both were superb. In 2013, easy weather in the spring led to good set, although with slightly less crop than the previous vintage in Yorkville. The summer temperatures were about average, with no major heat spikes during the year. The grapes filed into the winery in orderly fashion as fall brought about a typical cooling change. The fruit composition seemed remarkably similar to the previous year, with the only obvious difference being a richer palate in the 2013, most likely owing to a lower crop level.

### Tasting Notes

The 2013 High Ground is the most opulent Syrah that we have produced. A warm year with increasingly mature vineyards induced overtly intense fruit which springs forward as soon as the cork is pulled. Ripe cherry, vanilla, currants and cracked pepper are obvious on the nose with hints of blueberry, and and Spring violets. Two years in new oak has softened the palate and added notes of caramel, and cedar. The 2013 High Ground is ripe robust wine and would pair well with Roast Duck, Octopus, or your favorite savory dish.

### Winemaking Notes

The fruit cold soaked for 24-hours and was inoculated with yeast the next morning. Pumping over the Syrah was adjusted in duration and frequency, depending on taste and yeast activity (one to three times per day). The ferments were pressed off between one and four brix and then returned to tank. Once dry, the wine was racked off lees and inoculated for malolactic fermentation. MLF was done in barrel, and upon completion, racked into barrel for 26 months. Though the wine was filtered, owing to its time in barrel, fining was not necessary.

### High Ground 2013 Facts:

Harvest Date:	September 16 <sup>th</sup> -October 12 <sup>th</sup>
Varietal:	100% Syrah
Barrel Age:	50% new French oak, 50% neutral oak
Appellation:	Yorkville Highlands
Bottled:	February 1st 2016
Bottle Size:	750 ml
Production:	170
Alcohol:	14.4%
Total Acidity	5.6 g/L
pH	3.82