



2013
SYRAH

Clayhouse
VINEYARD

2013 CLAYHOUSE SYRAH RED CEDAR VINEYARD, PASO ROBLES

VINTAGE DESCRIPTION

The 2013 growing season was long and warm, but with a relatively mild summer for Paso Robles. Yields were low to average, producing intense, concentrated wines with expressive, big fruit flavors and dense tannins.

TASTING NOTES

Deep purple-garnet in color. Aromas of violets, licorice, cloves and blackberry. In the mouth the wine is medium-weight and smooth. Rounded tannins compliment the juicy-sweet ripe raspberry and blackberry fruit, with fresh anise complexities. This dry red wine finishes with lightly smoky spice, and a lingering vanilla warmth.

Grape Source: Red Cedar Vineyard, Paso Robles AVA

Varietal Composition: 82% Syrah, 17% Petite Sirah, 1% Viognier

Harvest Method: 62% hand picked, 38% machine picked

Processing: Grapes were destemmed directly to temperature-controlled stainless steel fermentation tanks, without crushing. The must cold soaked for two days before inoculating with yeast to begin fermentation. The new wine was pressed-off at dryness, after 17 days maceration/fermentation.

Fermentation: 70% of the wine was held in stainless steel to preserve ripe fruit forward character. 30% was barrel aged 9 months in a combination of oak barrels (American, French, Hungarian). After both tank and barrel lots completed malolactic fermentation, those lots were combined three months prior to bottling.

Maturation: Aged 9 months in a combination of French, American and Hungarian oak

pH at bottling: 3.83

TA at bottling: 5.78 g/l

Alcohol: 13.5%

Bottling Date: August 4, 2014



VINTAGE WINE
E S T A T E S

