

2012
SYRAH

Clayhouse
VINEYARD



2012 CLAYHOUSE VINEYARD SYRAH RED CEDAR VINEYARD, PASO ROBLES

VINTAGE DESCRIPTION

A warm vintage that produced ripe fruit translating into fruit forward aromatic wines. Yields were average and as were tannin levels producing smooth, rounded wines packed with varietal aromas and flavorful fruit character in the mouth.

TASTING NOTES

Deep purple garnet color with aromas of violets, liquorice, cloves and blackberry. Wine has medium weight and smooth rounded tannins to compliment the juicy sweet ripe raspberry and blackberry fruit with fresh anise undertones. The wine finishes with lightly smoky spice and a lingering vanilla warmth.

FERMENTATION

Co-fermented with 2% Vignier in temperature controlled stainless steel tanks with max ferm temps up to 82-86 F to preserve aromatics and keep fermentation rates steady. Used a combination of Rhone 4600, D21, D80 and D254 yeast depending on clone and desired fermentation temperature and technique. Pressed at dryness after 17 days maceration. Racked off gross lees after 3 days settling and inoculated for malolactic fermentation.

APPELLATION: PASO ROBLES

VARIETAL COMPOSITION: 86% SYRAH (CLONE 174, 300, 877 AND ESTRELLA), 12% PETITE SIRAH, 2% VIOGNIER

HARVEST METHOD: 72% MACHINE PICKED, 28% HANDPICKED

PROCESSING: 100% DESTEM, NO CRUSH DIRECT TO TANK. 10% DRAINED FOR CONCENTRATION OF FLAVORS. COLD SOAK FOR 2 DAYS AT 50 F BEFORE INOCULATION WITH VARIOUS YEAST STRAINS.

MATURATION: 70% STAINLESS STEEL AGED, 30% MALOLACTIC FERMENTATION IN BARREL AND BARREL AGED FOR 9 MONTHS IN A COMBINATION OF AMERICAN, FRENCH AND HUNGARIAN OAK.

pH: 3.77

TOTAL ACIDITY: 5.63 g/L

ALCOHOL: 13.96%

RESIDUAL SUGAR: 3.5 g/L

BOTTLING DATE: 7/09/2013

CASE PRODUCTION: 2,684 NINE-LITER CASES; 44 CASES PER PALLET

GLASS MOLD: 3248 BURGUNDY ANTIQUE GREEN STELVIN FINISH

CLOSURE: CUSTOM RED AND BLACK CLAYHOUSE GUALA SCREWCAP

VINTAGE WINE
ESTATES

