



Spicerack

Vineyards

• H I G H L I G H T S •

- Superb cool climate sites in Sonoma Coast bring intensity of aromas and nuanced flavors
- Careful harvest and winemaking decisions showcase varietal intensity and regional specificity
- Judicious use of new oak allows varietal purity to show through

• V I N T A G E 2 0 1 2 •

The weather in 2012 returned to normal, albeit it was another drought season. Spring was moderately warm, allowing for good set, and the summer had few surprises. Fall weather during harvest was superb with long, warm days. Yields were average. The resultant wine shows brightness and depth, with superb, savory aromatics.

• C O O L C L I M A T E V I N E Y A R D S •

Our 2012 “*Punchdown*” Syrah comes from two sites in the Sonoma Coast appellation. The more northerly site brought depth and pepperiness, while the more southerly site added brightness and firm tannins. Both sites were hand-pruned, picked and field sorted.

Regional Composition: 100% Sonoma Coast

Varietal Composition: 94% Syrah, 6% Viognier

• F E R M E N T A T I O N A N D M A T U R A T I O N •

These Syrah bunches were hand-harvested and field-sorted on October 1 and 17 hand-sorted, destemmed and crushed (5% whole berry) and “cold soaked” for four days in open-top temperature-controlled fermenters. Warm fermentation temperature (85°) moved fermentation along and multiple “punchdowns” kept the cap well immersed in its delicious must. On Day 10 the still-fermenting must was gently pressed into French oak barriques where it completed primary and secondary fermentations. The press fractions were high (about 10% because we want to avoid the bitter seed tannins) were kept separate and ultimately not used. French barrel coopers were top quality, but only 20% new. Fifteen months barrel maturation was supplemented with two rackings which developed its wonderfully smooth but subtle mouth-feel. Our final assemblage of fourteen barrels was bottled in April 2014.

We call our Spicerack Syrah “*Punchdown*” to reflect the many times the fermenting cap was “punched down” during fermentation. Medium ruby-red and enjoyable now, it displays the varietal typicity of fine syrah with nuances of a fine spicerack.

pH: 3.61 Alcohol: 14% Total Production: 14 barrels (about 360 cases) Suggested Retail Price: \$25.00

Jonathan & Susan Pey