



## 2013 SYRAH LATE HARVEST

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### Tasting Notes

Intense dark fruit aromas arouse the senses along with roasted coffee and sweet vanilla. The entry on the pallet is full of dark black cherry, Asian spice, anise, cloves, and nutmeg. The wine intensity is balanced by a velvety texture and smooth tannins, with just a touch of sweetness on the long, lingering finish.

Age 7-10 years

### Vineyards

La Vista Vineyard  
West Side Paso Robles AVA

### Wine Analysis

VARIETAL CONTENT:	100% Syrah
FINISHED ALCOHOL:	19%
TOTAL ACIDITY:	0.57mg per 100ml
pH:	3.8
PRODUCTION:	33 cases
RELEASE DATE:	November 2016

### Overview

The heart of the Paso Robles region lies 25 miles inland from the coast with mild conditions in winter, spring and fall. Summers are mostly hot and dry, but a break in the coastal range called the "Templeton Gap" allows a marine layer to move inland late each day, lowering temperatures and providing the cool evenings and nights that promote well-balanced grape acidity.

The Adelaida district is located in the Santa Lucia Mountains on the west side of Paso Robles. The area's lean calcareous soils and substrata of chalk-white shale control vine vigor to produce small concentrated grapes in conjunction with the nurturing marine layer, thus making it one of the premier winegrowing regions in California.

La Vista Vineyard is situated at 1600 – 1950 feet above sea level and halfway between the chilly Pacific Coast and downtown Paso Robles. Developed between 2007 and 2010, it now has six acres of Syrah clone 470E planted on 420A rootstock that are trained in the vertical shoot position. The steep slopes engender Syrah wines with captivating aromatics, intense flavors, and ample structure.

### Growing Season

Vintage 2013 was the second consecutive year having both a drought and a bumper crop. It began with light rain in January after a wet December. Budbreak was on time in March, but a warm, dry spring prompted early bloom and berry set. The West Coast was subjected to a 10-day heat wave at the start of summer with some inland wine regions surpassing 110°F, prompting accelerated grape development and early veraison. The saving grace occurred in August and late September when cooler conditions slowed sugar and flavor maturation. Our harvest ended on Halloween with wines showing great clarity on the nose and palate, and true varietal character.

### Winemaking

- Hand harvested in the early morning cool of September 20, 2013
- Three days of cold soaking to enhance color and aromatics
- Twenty-one days of whole-berry fermentation in a small open-top container
- The cap was punched down by hand two to three times daily for maximum flavor extraction
- Fortified with aged eight-year-old brandy
- Aged for 35 months in 100% new French oak barrels
- Racked twice to promote flavor development and help soften tannins
- Bottled unfiltered

