



2023 SYRAH 'LA SALITA' — *Estate Grown, Edna Valley*

'LA SALITA' means 'the climb' - referring to the elevated vineyard block in which these grapes were grown on our Estate. Full of notes of nettle and boysenberry and violet - it hits all the notes we love about this variety when grown carefully in our cool-climate region near the sea. Grown in steeply pitched slopes of shale, vine vigor is constrained, producing fruit with great depth and flavor intensity.

2023 was a cool, even-keeled year that rewarded patience — we were able to leave the Syrah on the vine well into November, allowing the fruit to develop full ripeness and precision while holding onto the freshness that defines the vintage.

SIP SUSTAINABILITY IN PRACTICE — VINEYARD & WINERY

- 60% Estrella Clone, 40% Alban 1
- Estate-grown, hand-harvested
November 6 to 14
- Small-lot fermentations with manual
punch-downs. 8% whole-clusters
- 19 months in French oak barrels,
1/3 new, 1/3 second-fill

pH: 3.42

TA: 6.3 g/l

Alc: 14.5%

304 cases

(6 x 750ml)

Deep, inky violet. Slate, dark plum, and crushed violet on the nose, with nettle, chicory, and a gamey depth.

The palate is rich and savory but wrought with cassis, boysenberry and a hint of blackstrap smoothness.

Open and decant well ahead of service while the wine is young, or allow it plenty of time to open in the glass. Herb-roasted lamb on a bed of warm bitter greens would make for a hearty winter pairing.

