

2019 Alfaro “A” Estate Syrah



The Vineyards

Ryan Spencer Vineyard, named after the Alfaro's son, was planted in 2001. It is comprised of 7 acres broken into 6 different blocks on a very steep hill between 450 and 800 feet in elevation. This Syrah is sourced from 2 of the blocks: La Escalera is a terraced hillside block planted to Hermitage clones of Syrah. And on the top of the hill is Mrs. K's block. It is planted to Syrah clones 470, 877 and 174 with a vine density of over 2300 vines per acre.

The Winemaking

The grapes were harvested by hand at night. The wine consists of 80% destemmed, whole-berry grapes and 20% whole clusters. They were fermented in small open-topped fermenters. Fermentation was spontaneous. No punch downs were performed, and the cap was kept moist by draining off the juice and re-distributing over the cap. After fermentation the wine was pressed off directly into French oak barrels where it underwent malo-lactic fermentation and was aged for 11 months on the lees. This wine was bottled unfinned and unfiltered.

The Wine

The grapes were harvested on October 29, 2019. This is a beautiful and darkly rich Syrah that has intense ripe fruit and exotic spiciness. It is lush with blackberry, pepper and spice, licorice flavors and smoky layers. Firm tannins and mouth-watering acidity combine for a long finish.

Technical Data:

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| Production | 266 cases | Release Date | Summer 2021 |
| Alcohol | 13.5 % by vol. | Aging | 11 months in French oak barrels (30% new) |
| Bottle Size | 750 ml | Suggested Retail | \$22 |