



**HARVESTED:**  
SEPTEMBER 8&9, 2022

**BRIX AVG:**  
25.2

**BLEND:**  
100% SYRAH

**ACIDITY:** 5.1 g/L  
**pH:** 3.92  
**ALCOHOL:** 14.6%

**AGING:**  
17 MONTHS  
FRENCH OAK BARRELS  
50% NEW

**BOTTLED:**  
4/17/24

**CASES PRODUCED:**  
100

# 2 0 2 2 S Y R A H B E N C H L A N D

**VARIETAL/VINEYARD:** Our Syrah Benchland was planted in 1991, making it our oldest vineyard block. Our Syrah bud wood came from the Durell vineyard in Sonoma. The chalky, rocky, and well-drained soils have always produced small berries that result in a dark and intense wine. There is an unmistakable smoked meat element to wine from this vineyard, making it our most unique Syrah.

**VINTAGE:** 2022 began with a dry winter that transitioned into a cooler spring with some intermittent light rains, wind and cold spells. These ultimately played a role in naturally lowering our yields through the estate. Finally in mid-August we experienced much warmer temperatures that persisted until mid-September, finishing off the ripening process with full, expressive aromatic and flavor development. In what could be a challenging vintage like '22, we are grateful to lean on the power and quality of our single block selections.

**WINEMAKING:** Our winemaking for this Syrah is consistent and straightforward. It was fermented in both small stainless steel and concrete open top tanks, which provides excellent extraction. We destemmed the fruit, as we have not had great success using whole cluster fermentation with this vineyard. After a 5-day cold soak, fermentation began with indigenous yeast. We punched down the cap twice a day and pressed at dryness. Since this is one of our more full-bodied wines, we aged it in 50% new French Oak barrels for 17 months. It is 100% Syrah.

**STYLE/DESCRIPTION:** The pedigree of this vineyard block produces small, thick-skinned berries which provide distinct blackberry, bay leaf, cassis, and savory flavors that are different from any of our other Syrah vineyard blocks. 2022 featured some early September heat, which resulted in riper tannins, making this vintage easier to enjoy at an early stage. Rich, textured and complex, this 2022 Benchland should age well over the next 3 to 5 years.