

## 2015 El Payaso Syrah

**Cases Produced:**

75 cases

**Harvest Date:**

September 25<sup>th</sup>, 2015

**Fermentation and aging:**

Destemmed to tank and allowed to cold soak for 4 days before fermenting. Only native yeasts were used. Total time in tank was 18 days. The free run was drained and transferred to French Oak barrels (67% new). Malolactic occurred naturally in barrel. The wine was aged for 15 months in barrel and racked gently before bottling. The wine was bottled without fining or filtering.

**Chemistry:**

pH: 3.79

TA: 6.3

Alc: 15.4%

RS: dry: 0.01 %

**Vineyard:**

The grapes that went into this wine come from a vineyard above the town of Occidental called "Silver Eagle". The vineyard is a very cool site planted mostly to Pinot Noir and Chardonnay but there is a small section planted to Syrah. The soils are Goldridge and very well drained. The vineyard is planted along a ridge top at the property and produces very intense and fruit driven wines of incredible depth.

**Clones:**

The clones that went into the wine for "El Payaso" came from two different clones. The most prominent clone were from cuttings first brought to California by John Alban. This specific clone was Alban's "Cote Rote" clone which has dark concentrated fruits and great acidity. The balance of the blend was from clone 877 which has great balance and depth and makes for well structured wines.

**Description:**

The El Payaso is a joyful expression of what fun Syrah can be. It is packed full of fruit and vigor. The aromas jump out of the glass and pull you in for more. Bright blue and black fruits mix together like a beautiful mixed berry pie just from the oven. Tasting it is transformative. The fruit, richness,