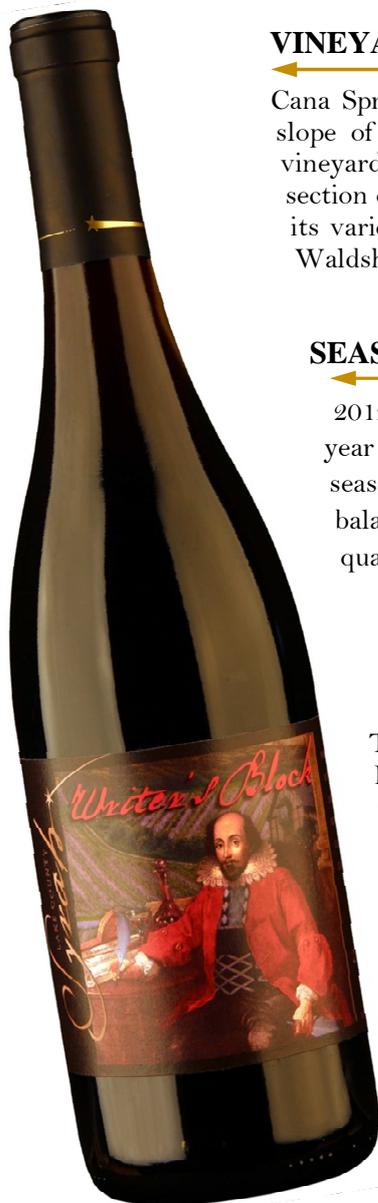


# WRITER'S BLOCK SYRAH 2012



## VINEYARDS

Cana Springs Vineyard is located on a particular strip of soil on the eastern slope of the Mayacamas Mountain Range in Lake County. A head trained vineyard that has both a larger section of Australian clones and a smaller section of clones from the Rhone, this vineyard consistently impresses us with its varietal character, complexity, and depth of flavor. A local grower, Dave Waldshmidt, has partnered with us for a number of vintages.

## SEASON

2012 was a very good growing season with hardly any rain throughout the year and harvest. A beautiful spring and summer were punctuated by late season heat spikes. The heat spikes ripened the grapes with great acid balance. Harvest conditions were ideal and the conditions produced quality and focused wines.

## WINE STYLE & TASTING NOTES

The depth of dark berry fruit and spicy finish distinguish this wine. Framed by floral notes and lightly toasted oak, we are proud of this California Syrah. The wines blended in are all traditional Rhone varieties and are used to add complexity the red fruit component of the wine, add some spiciness, and improve the overall balance. The small percentage of new oak, 20%, as well as the exclusive use of French and Hungarian Oak, also gives the wine some tobacco and smoky subtly notes.

## FOOD PAIRINGS

A wonderful wine with most game roasts and red-meats. This versatile food wine is great with Mediterranean food or tomato based pasta dishes.

**ELEVATION** Avg. 1700ft **BLEND** 92% Syrah, 4% Grenache, 2% Counoise, 2% Mourvedre  
**APPELLATION** Lake County **HARVEST DATES** September 20th, 2012 **ALCOHOL** 14.3% **BRIX**  
Average 25.5 **FERMENTATION** Average 18 days at 82°F **pH** 3.75 **TA** .70mg/100mL **BARREL**  
**AGING** 12 months in French, and Hungarian oak; 20% new oak **VINE AGE** Avg. 15 years  
**YIELDS** 3-4 tons per acre **RESIDUAL SUGAR** .011mg/100ml **YEAST** Native Ferments  
**PRODUCTION** 1350 cases