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2021 Amor Fati Syrah

Santa Maria Valley

The 2021 Amor Fati Syrah draws you in with aromas of black fruits, smoked bacon and savory spice with suggestions of earthy loam. The palate is both broad and vibrant, saturating the mouth with flavors of black raspberry, cherry and blueberry. Notes of mineral and white pepper join juicy tannins on a brambly, energetic finish.

Murmur Vineyard

Murmur Vineyard is renowned for producing ultra-coastal, cool-climate wines of extraordinary energy, tension and refinement. Situated just 13 unobstructed miles east of the Pacific Ocean and in close proximity to the mouth of the Santa Maria River, Murmur Vineyard is distinguished by its prevailing marine influence. Planted by Tooth & Nail owner/founder Rob Murray in 2008, this vineyard was carefully plotted and planted to 35 vineyard blocks spanning a variety of aspects. The result is a wide array of expressions within each planted variety. The soils at Murmur Vineyard are predominantly composed of marine sand parent material with varying amounts of clay and loam, depending on the elevation and precise location within the vineyard. The western flanks of the vineyard are more exposed, providing for cool, windy conditions. Meanwhile, the sheltered interior of the vineyard has shown to be perfect for Syrah and Grenache, as it is five degrees warmer on average during the growing season.

Winemaking

A special selection of Clone 877 was hand-harvested under cover of darkness at Murmur Vineyard on November 3 and November 8, 2021. Upon arrival at the winery in the cool morning hours, the clusters were gently destemmed. Fermentation ensued in a concrete (88%) tank as well as a 42-hectoliter French oak foudre (12%). The concrete tank allowed for naturally moderate and consistent fermentation temperatures with enhanced textural development. After fermentation, the wine was racked to 500-liter French oak puncheons and 600-liter French oak Demi-Muids for maturation, inclusive of 40 percent new oak. The wine was aged for eight months, then returned to barrels for four months prior to bottling.

Cooperage

Director of Winemaking Jeremy Leffert believes that aging our Amor Fati Rhône varieties in large-format French oak puncheons and Demi-Muids is ideal for preserving the energy and freshness of the vineyard. These puncheons allow the pure fruit tones to prevail while still incorporating the complexity and dimension provided by French oak.



Appellation: Santa Maria Valley

Harest Dates: November 3 &

November 8, 2021

Aging: 12 Months in French Oak

Puncheons and Demi-Muids

Alcohol: 14.1%

pH: 3.66

TA: .61 g/100 ml

Production: 490 cases

