





Halcon is an extraordinary, rocky site at 2500 ft in the Yorkville Highlands. High elevation, cold coastal breezes, extreme low vigor soils and dense plantings converge to grow a enigmatic style of Syrah mostly unknown in California. Dramatic conditions constrict the sugar accumulation meaning we pick later but at a lower brix level- preserving natural acidity. The grapes are all crushed by foot and fermented whole cluster, with nothing more than gentle punchdowns throughout. Pressed to old, neutral French oak barrique for a 10-month elevage, capturing and preserving the delicate and expressive nature. Light on its feet, ebulliently perfumed and spiced full of all the things we adore about Syrah-lavender, violet, olive, peppercorn and graphite.

Jolie-Baile