



2012 Cattleya Soberanes Vineyard Syrah

PRODUCER

Cattleya Wines are the result of a deep and long love story between my soul and wine. I am Bibiana – born and raised in Colombia, trained as a winemaker in France and now growing roots in Sonoma County. All Cattleya wines are made with fruit sourced from beautiful sites, farmed by the greatest viticulturists and talented crews. My ultimate goal is to make wines with soul and character that are unique representatives of their terroir. My wine philosophy is simple: To produce unique wines of extreme purity, power and finesse.

Cattleya is my life's work.

VINEYARD NOTES

The Soberanes Vineyard is a site planted and farmed exclusively by the Pisoni & Franscioni families of the Santa Lucia Highlands. Tradition and excellence are built into its name and practices. Named after José María Soberanes, part of the famed Portolá expedition of 1769, the vineyard is meticulously farmed and thrives in the cool-climate of fog and wind from Monterey Bay. The expression of Syrah on this site is one of beauty and finesse.

WINEMAKING NOTES

The fruit was night harvested on October 15th. After a few days of cold soaking with 45% of the whole cluster, the grapes began a native fermentation. Punch downs alternating with pump overs during the heat of the fermentation allowed for a fine balance of tannin, color and flavor extraction. After 37 days of fermentation, the wine was sent to barrel -- 50% new French oak having three to four years of air-drying on the staves. Coopering details and toast levels are specifically chosen for this single vineyard cuvée.

THE WINE NUMBERS

Alc: 12.80%

pH: 3.66

TA: 6.7 g/l

Production: 68 cases

Packaging: 6-pack wood cases

WINEMAKER TASTING NOTES

The 2012 Cattleya Syrah, Soberanes Vineyard, possesses the deep color of blackberries with a purple hue. The nose is very delicate and fragrant, starting with floral notes of violets and lavender combined with blackberries, dark cherry, and cranberries, with enticing peppery notes. The nose is focused with great intensity and purity. On the palate, the tannins are extraordinarily velvety, full of finesse and a richly layered texture, while its acidity holds the tension in the middle of the mouth-feel -- promising a long life to the wine. This is wine of great intensity, exuding a complete panoply of aromas, offering a long finish. Enjoy now and cellar at least 15 years (if you can be so patient!).

Cattleya was born to last.

