



Soberanes Vineyard 2013 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.

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 September 26. 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 25 days of fermentation, the wine was sent to barrel -- 63% 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 wine.

THE WINE NUMBERS

Alc: 14.1%

pH: 3.50

TA: 6.9 g/l

Production: 115 x 9 L cases

Packaging: 6 x 750 ml wooden box

WINEMAKER TASTING NOTES

Beautiful dark, purple color. The complexity of this wine is off the charts. The initial impression is of great floral notes of rose petals and violet, followed by licorice, blackberries and cassis. The oak integrates seamlessly with the wine bringing notes of cacao. The texture is supple, deep and long, with flavors of dark fruit and spices.

Enjoy now to 2030.