



2015 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.

VINEYARD NOTES

The Soberanes Vineyard is a site planted and farmed exclusively by the Pisoni & Francioni 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 – over 50% new French oak having three to five years of air-drying on the staves. Coopering details and toast levels are specifically chosen for this single vineyard wine.

THE WINE NUMBERS

Alc: 14.2%

pH: 3.57

TA: 6.5 g/l

Production: 87 x 9 L cases

Packaging: 6 x 750 ml wooden box

CRITICS TASTING NOTES

The tiny production 2015 Syrah Soberanes Vineyard is a sensational Syrah that has complexity, elegance and richness. Upfront and perfumed aromatically, yet with serious intensity in its violets, flowers, blueberries, tasty oak and spice, it has an elegant seamless style on the palate that's already hard to resist. Reminding me of a silky Côte Rôtie from the southern end of the appellation, it needs 2-3 years of bottle age and will keep for a decade.

— *Jeb Dunnuck, JebDunnuck.com*

