



2016 PRESQU'ILE ESTATE SYRAH

This juicy and concentrated Syrah from Santa Maria Valley is loaded with flavors of blackberries, sappy plums, cracked black pepper, dried herbs, and briny olives. We incorporated 45% whole clusters into the mix to add texture, weight, and signature stemmy spice to the wine. If you can't get enough of the Northern Rhône, then this wine is for you.

VINTAGE NOTES

2016 started out rather warm in spring and early summer, though a cool August followed (which we believed worked in our favor). These surprisingly lower summer temperatures extended our growing season, which allowed later-ripening varieties to hang on the vines longer. The resulting wines are refreshing, complex, and brimming with bucket loads of natural acid.

HARVEST September 22 - 29, 2016

PRODUCTION 1400 cases

VARIETY 100% Syrah

VINEYARD 100% Presqu'ile

SOIL Garey series, Sandy Loam

FARMING Certified Sustainability in Practice (SIP)

ABV 14%

FERMENTATION Native Yeast

ELEVAGE 18 months in Neutral French Oak

BOTTLED 3/13/2018

FINING/FILTERING Unfined / Unfiltered

94 POINTS - Antonio Galloni

The 2016 Syrah Presqu'ile Vineyard is one of the most intriguing wines I have ever tasted here. Aromatic and intense, yet also wonderfully light on its feet, the 2016 has so much to offer. Dark red/purplish berry fruit, dried herbs, licorice, mint and lavender all develop in a vibrant poised Syrah loaded with class and character. Quite frankly, tasting the 2016 makes me wonder if Syrah might not be the most suitable grape for the property. This is such a gorgeous wine.

“press-KEEL”

Located in the heart of the Santa Maria Valley, Presqu'ile Winery produces cool-climate wines from a variety of organic and sustainably-farmed vineyard plots that span nearly 30 hectares across Santa Barbara County. Each wine produced at Presqu'ile is a direct reflection of a specific vineyard site's variety, vintage, and unique climate conditions. All wines crafted at Presqu'ile are vinified with a minimalist mentality in the cellar, with the pursuit of terroir-reflection, purity, and delicious drinkability placed first.