

# DANIEL

## 2012 Soberanes Syrah | *Santa Lucia Highlands*

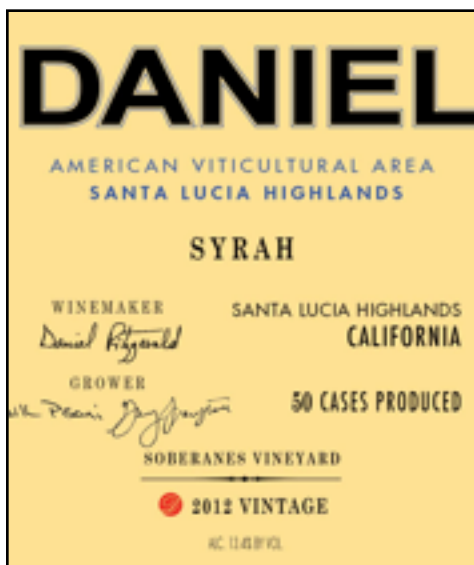
**Vineyard-** The site features tightly spaced vines and is planted to 33 acres of Chardonnay, Pinot Noir and Syrah and sits on the Santa Lucia Highlands Bench adjacent to the Garys' Vineyard. The Soberanes Vineyard is a joint project, owned and farmed by Gary Franscioni and Gary Pisoni. The Santa Lucia and Gabilan mountain ranges surround the Salinas Valley and act like a conduit, directing the winds off the Pacific down the valley, cooling the region from warm inland temperatures. The afternoon winds deliver fog off the Monterey Bay, acting as a buffer and extending the growing season. The typically sandy soils of the Santa Lucia Highlands are further influenced in this vineyard with copious amounts of rough granite to create the vineyard's signature *terroir*.

**Vintage-** After two challenging years of weather, in 2012 Mother Nature gave growers one of the best harvests in recent history. Growing conditions throughout the year produced an abundant crop of mature grapes with balanced flavors and good structure. An abundance of California coastal weather-- fog in the morning, and warm sunshine in the afternoon, often sent temperatures into the mid 90s, quickly cooling off after sunset. The daily cyclical temperature shift often hit 50 degrees, and continued into September ripening fruit evenly and slowly. Fruit quality was exceptional.

**Fermentation:** Fermentation begins in open top, stainless steel tanks with manual punch downs up to five times daily. We use only indigenous yeasts/malolactic cultures for primary and secondary fermentation. Wines are pressed off just before going dry to preserve a supple phenolic structure as well as some barrel fermentation for harmony with the oak. All wine movement is by gravity only.

**Harvest Date:** September 26<sup>th</sup>, 2012

**Winemaker:** Daniel Fitzgerald



**Cooperage & Aging:** Aged in 100% French oak (45% new) for 18 months.

**Bottled:** May 2013

**Production:** 50 cases

**Sensory Notes:** The Daniel Syrah is deep plum red in color, the nose is fragrant with crushed peppercorns, wildflowers and rhubarb. The palate is full bodied with lovely, fine tannins, balanced by great acidity. Gamey toffee notes, blackberry reduction and violets linger on the long, lasting finish.

### Final Technical Information:

**pH:** 3.56

**TA:** .62 g/100ml

**Alc:** 13.4%

**Suggested Retail Price:** \$50.00