

STRAIGHT LINE WINE SYRAH 2010

TASTING NOTES

A perfumed nose of dark purple plum and blueberry lead into more red and blackberry fruit flavors mingling with coffee, cherry and toffee. Its medium-full body with mouthwatering acidity and ample tannins which create substantial palate weight without being overpowering. The flavor profile expands with dark Italian plum, fresh tobacco leaf and currant well into the complex and persistent finish.

VINEYARD NOTES

The McGinley Vineyard is nestled in the pristine Happy Canyon appellation, just east of Santa Ynez, towards the southeastern perimeter of Santa Barbara County. With its coastal influence, this region provides warmer days and cooler evenings, allowing the fruit an extended growing period in which to develop flavor and character. Planted in 1995 to multiple Syrah clones, the vineyard boasts a rare east-west orientation capturing the cooling breezes from the nearby Pacific Ocean. The soils are primarily shallow, clay loam and studded with cobbles of red chert and serpentine, which were swept down into the canyon over thousands of years, and weathered for thousands more. This low vigor and low-nutrient topsoil forces the vine roots to grow laterally, stressing the vines and resulting in low yields of intense fruit.

WINEMAKING NOTES

The fruit was hand harvested into half-ton picking bins and brought directly to Turley Wine Cellars where it sat in cold storage for a 24-hour "day of rest" before processing. The following day, the fruit was hand-sorted and only the best clusters were used. Importantly for its flavor and textural development, 100% of the fruit was processed whole cluster into a stainless steel, open-top tank. The grapes then received a cold soak for seven days to extract maximum color from the skins, while the chill prohibited the start of fermentation. The fruit was removed from refrigeration, warming and activating the native yeasts. The Syrah was co-fermented with Viognier, also from the McGinley Vineyard, which added aromatic complexity and lift. The newly fermented wine remained on its skins for one month. The grapes were then pressed and the wine was gravity fed into 11 French oak barrels, 40% of which were new. The wine received no racking, fining, nor filtering.



VARIETY

97% Syrah
3% Viognier
100% Whole Cluster

VINEYARD

McGinley Vineyard
Santa Barbara County

PRODUCTION

283 cases

OPTIMAL MATURITY

2012 – 2020

HARVESTED

Sept 29

BARREL AGEING

12 months
40% new French oak
10 barrels and 1 500L
puncheon

ALCOHOL

14.6%

ACIDITY

5.7g/L

WINEMAKER

Jon Grant