



2022 Syrah

Upslope

Santa Barbara County

Wine Notes

One of the most exciting tasks each year is tasting through each of the reserve red wine barrels and creating Upslope, the best Syrah from the vintage. We look for intensity, balance, aging potential and that mysterious “wow” factor. The 2022 Upslope

Technical Information

Vineyard	Larner (60%); Bien Nacido (20%); Kimsey (20%)
Clone	174, 383 (Larner); Estrella (Bien Nacido); 470 (Kimsey)
Harvest	Larner 174: September 26, 24.4 Brix, 3.40 pH Larner 383: October 3, 23.5 Brix, 3.36 pH Kimsey: October 11, 23.5 Brix, 3.39 pH Bien Nacido: October 13, 23.6 Brix, 3.55 pH
Composition	99% Syrah, 1% Viognier (co-fermented)
Fermentation	Native yeast fermentation lasting an average of 18 days after a 4-day cold soak. 57% whole-cluster.
Barrel Aging	Aged for 22 months in French oak barrels, 40% new
Cellar notes	Unfined and unfiltered
Alcohol	14.2% by Vol
Bottling Date	August 6, 2024
Production	125 cases (12/750)