

CHAMISAL

VINEYARDS

2016 CALIFA SYRAH • EDNA VALLEY

THE VINEYARDS

Chamisal was the first vineyard planted in the Edna Valley in 1973 and now contains 80 acres planted to 5 varieties and 25 clonal selections. The nearby Pacific ocean creates a long temperate growing season for exceptional hang time, which combines with the calcareous, clay-rich soil to produce fruit with exceptional intensity and complex flavors.

VINTAGE

The normal rainfall in 2016 really helped the vines by flushing the root zone a little bit, and as a result, we saw higher grape quality. Cool temperatures in August allowed us to bring in fruit at a steady pace without any major heat spikes.

WINEMAKING

The fruit for this wine was hand-picked at night, then meticulously hand-sorted. Berries were then destemmed and gravity fed into small open-top fermentors. After a three-day cold soak, a long, cool fermentation was initiated using native yeasts. Gentle pumpovers were utilized to optimize extraction. Following fermentation, the wine was racked to French oak barrels for 12 months with minimal racking.

SOIL TYPE

Tierra Sandy Loam - A sandy loam with significant amounts of calcareous shale.



TASTING NOTES

Our Califa Syrah is a compelling example of cool-climate Syrah. Opening with notes of sun-warmed blackberries, violets and black pepper, the wine also has a faint note of smoked meat. On the palate, the wine displays notes of plum, black olives, and briary spice with a rich texture and long finish.

APPELLATION	EDNA VALLEY
VARIETAL	100% SYRAH
OAK TREATMENT	12 MONTHS IN FRENCH OAK, 35% NEW
ALCOHOL	14.4%
CASES MADE	340
RELEASE DATE	MAY 2019
SRP	\$60