



## 2014 SYRAH

Manzoni Home Vineyard

*Appellation* Santa Lucia Highlands

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### The Vineyard

The Manzoni Home Vineyard, in the “Heart of the Highlands,” is an ideal spot to grow world-class Syrah. Here the cool Region I climate is heavily influenced by winds off nearby Monterey Bay. The porous, granitic, shaley loam soils recall this noble grape’s Northern Rhone heritage, stressing the vines thus providing low, concentrated yields. The Home Vineyard is planted to two Syrah clones: Estrella and 470.

### The Vintage

Benefitting from warm temperatures and a long growing season, the Manzoni Home Vineyard produced a moderate crop of very high quality fruit in 2014. The dry winter was followed by moderate temperatures and the traditional Indian Summer warmth in September & October that helped finish ripening. The additional hang time yielded small, intense clusters of excellent quality.

### Winemaking

Our Syrah grapes were de-stemmed into open top fermenters where we induced primary fermentation with two specialized yeast strains known for their ability to maintain color and produce intense flavors. After fermentation, the wine was pressed into a combination of new and one year old French oak barrels where it matured for 18 months.

### Tasting Notes

The 2014 Syrah leaps out of the glass with ripe black fruit and berry aromas mingled with hints of smoky oak and vanilla. These complex aromatics are both subtle and powerful showcasing the elegance of the wine. The palette follows with intense flavors of ripe red fruits, hard spices and a core of silky tannin. The finish is exceptionally long with balanced acidity bringing the combinations of fruit, spice and vanilla to a clean and satisfying resolution. The grape yield in this vintage and varietal was perfectly ripe and the resulting wine has concentration, varietal character and exceptional balance. While drinking well upon release, mid-term cellaring will yield even more exceptional experiences. Please enjoy with roasted or braised game meats, heartier cuts of beef and roasted root vegetables.



### **Harvest Date:**

October 9, 2014

### **Brix:**

27.7

### **TA:**

7.7 grams/liter

### **pH:**

3.30

### **Alcohol:**

14.6%

### **Production:**

339 cases