



APSARA

BALANCE—PURITY—EXPRESSION



2015
100% Whole Cluster Syrah
Las Madres Vineryard

WINEMAKER'S NOTES

The whole idea behind this wine was to let it take its own path, in doing so we decided the winemaker's role was as curator, rather than creator. The grapes were hand harvested in the cold, early hours of the morning. In shallow, open top tanks, then foot trod as The Beastie Boys and Rage Against the Machine blasted from the winery stereo. Without heating or cooling, we allowed the tanks to come to ambient temperature naturally; a process that helped to kick-start the native yeast fermentation.

As it progressed, we punched down the cap twice a day by hand, allowing for balanced fermentation kinetics as well as good extraction by not damaging the stems. Primary fermentation took around 14 days to finish whereby we pressed off the wine to neutral French oak barrels. Spontaneous malolactic took place in barrel, finishing up in the early spring. We then added a minimal dose of Sulphur and allowed the barrels to mature undisturbed in our caves for 11 months before bottling.

TASTING NOTES

In the glass, this Syrah is deep crimson red with a just a touch of purple on the rim. Generous expression on the nose, with intense notes of black olive, cracked black pepper and wild herbs. The wine displays a graceful palate of ripe plums, tobacco with a hint of ocean brine and Mediterranean olive tapenade. The Whole Cluster fermentation delivers elegant and complex tannins with a delicious mid-palate texture throughout the finish.

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TECHNICAL INFO

VARIETAL COMPOSITION
100% Syrah

AVA
Carneros
Napa Valley

AGING
11 Months
New & Neutral French Oak

HARVEST DATE
September 25th, 2016

BOTTLING DATE
February 10th, 2017

ALCOHOL
13.16%

PH
3.6

CASE PRODUCTION
50 9-Liter Cases

SUGGESTED RETAIL PRICE
\$80