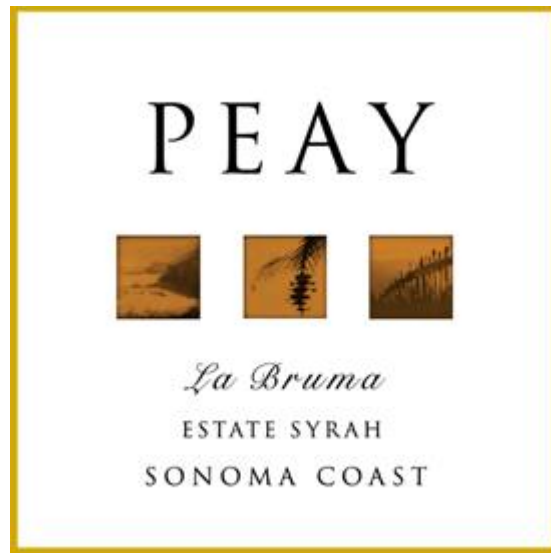


2012 LA BRUMA ESTATE SYRAH, SONOMA COAST



The 2012 vintage was cold but unlike the previous two vintages it did not rain cats and dogs in October. As a result our Syrah was able to develop more depth and distinction. The classic cold climate white pepper character is evident, as always, but in La Bruma is a little less pronounced allowing the floral and feminine qualities to come to the fore. The wine's profile is more akin to the 2009 and 2006 La Bruma. On the nose the lavender and paprika notes frame the blueberry and blackberry fruit. On the palate a roasted and cured meat character mingles with saffron and iron notes. Silky tannins and a bright acidity provide structure and suggest the ability to age this wine. We recommend holding La Bruma until 2022 and enjoying over time as the core relaxes and the cuvée's identity reveals itself.

*Clones: Estrella (35%), 470 (15%), a suitcase selection that we call P2 (28%) and 174 (22%).
Processing: Blocks were picked separately during the lafirstst week of November and sorted and destemmed into 1 and 3 ton open top fermenters. A four day cold soak was followed by a 14-to-18 day whole berry fermentation. At all times, we employ gentle processing and bottle unfined and unfiltered*

Aging: 20% new Cadus, Damy and François Frères French oak barrels for 15 months

Alcohol: 13.0%