



# MORGAN

CRAFTING HIGHLANDS' HISTORY



## 2011 TIERA MAR SYRAH

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	50% PARAISO, 50% KW RANCH
<i>soils:</i>	ARROYO SECO GRAVELLY LOAM, CHUALAR LOAM
<i>clones:</i>	ESTRELLA RIVER, 470, 877
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.2%
<i>acidity:</i>	6.8 G/L
<i>pb:</i>	3.57
<i>cooperage:</i>	13 MONTHS IN 100% FRENCH OAK
<i>production:</i>	92 CASES
<i>retail price:</i>	42.00



### THE GRAPE

Syrah, originally from the Rhone Valley in France, is one of the world's most widely planted wine grapes. Whether in Hermitage, Cote Rotie or Santa Lucia Highlands, Syrah from cool climates display equal parts intensity and structured elegance.

### THE PLACE

The Paraiso and KW Ranch Vineyards are two of the most respected Syrah growers in the SLH. Here the cool climate accentuates acidity and spice rack flavors for an elegant, balanced style of Syrah. Both properties are sustainably farmed and produce fruit of the highest quality.

### THE WINE

The 2011 growing season was one of the coldest and wettest on record in the Highlands. Above average rainfall through the spring and fall pushed back normal harvest dates. The resulting smaller crop size allowed for full ripening prior to picking on November 1, 2011.

After extended hang-time, the fruit was hand picked and sorted. The grapes were de-stemmed and fermented in small open tanks to retain the subtle characteristics of cool climate fruit. Manual punch-downs and extended maceration insures color and flavor extraction with well integrated tannins. The wine was aged for 13 months in 40% new Burgundy and Bordeaux barrels.

The 2011 Tierra Mar Syrah displays aromas of black cherry, plum, pepper and black licorice. Rich flavors of blackberry jam, dark chocolate and fig complete the palate, all while velvety tannins add polish.