



2019 G17 SYRAH

appellation: vineyards: soils: climate: alcohol: acidity: pH: cooperage: retail price: SANTA LUCIA HIGHLANDS PARAISO, DOUBLE L, TONDRÉ, VENTANA, RIVERBANK ARROYO SECO AND PLACENTIA LOAMS (GRANITIC) COOL, REGION I TO II 14.2% 6.0 G/L 3.56 IO MONTHS IN FRENCH OAK; 18% NEW \$26.00

PLACE

GI7 is a blend of 86% syrah, 10% grenache, and 4% tempranillo sourced primarily from the Santa Lucia Highlands Appellation of Monterey County. Cloudy mornings, mid-day sunshine with strong winds, and evening fog create a cool Region I type climate. The long growing season allows for gentle ripening, creating intense flavors with balanced acidity.

The name "GI7" refers to one of Monterey County's best known route, linking several of our grape growing appellations.

VINTAGE

The 2019 vintage commenced with bud break in late March, after a cold February and yearly precipitation 16% above average. Though the growing season began 10 days late, slightly warmer than average temperatures starting in April helped the vines catch up. A rain event in May gave the vines an extra drink, though also increasing mildew concerns. The warm temperatures helped to achieve wines with great phenolic, acid, and flavor balance.

WINE

The wine was fermented in open top tanks and received daily punch-downs. This enabled optimal extraction and structure development, while maintaining elegant yet chalky tannins. After fermentation, the wine was transferred to French oak barrels. The 18% new oak gives the wine subtle spice and vanilla characters, without overpowering the elegant fruit profile.

This Rhone-style blend has a garnet color highlighted with purple edges. Aromas of red plum, black fruits, violets, and hints of clove jump out of the glass. The wine is medium-plus bodied with crisp acidity, offering a mouthful of red and black fruits supported by licorice. Its weight and balance make it a perfect pairing with anything off the grill.