

WAXWING



2018 Syrah, Coastview Vineyard, Monterey County

The Vineyard: In my 27 year winemaking career, Coastview is easily my favorite vineyard to visit. You approach it from the Salinas Valley heading east into the Gabilan Mountain range. It's up a forested canyon that teems with interesting bird life. I see all kinds of species that are hard to find in other parts of the state. Keep going up a twisty dirt road, cut by owner John Allen himself, and you finally reach the vineyard at around 2,200 feet elevation. John has many varieties planted but I come for the Syrah. It's planted in shallow soils on top of decomposed granite and limestone. The vines are now self regulating and don't require a fruit drop to achieve 3 to 3.5 tons/year. Just 18 miles from the Pacific Ocean, you look right across the Salinas Valley and into Monterey Bay. At the top is where it's easy to spot raptors floating on the coastal winds, zipping up and down the Gabilan Mountains in search of prey. The view of the dry, scrubby surrounding peaks, fertile Salinas Valley and Monterey Bay is amazing.

Winemaking: 100% of the fruit was foot stomped whole cluster. Cold soak lasted seven days in assorted open-top fermenters. Fermentation lasted for months as the yeast plugged-away until the cellar warmed up mid-summer and finally metabolized all the grape sugars. The tanks were vigorously punched down two to three times per day during the active fermentation. The wine was aged in once-used French oak barrels for fourteen months and bottled with a light filtration.

Technical Data:

117 cases produced

Release date: March, 2020

Alcohol: 15.4%

Ageing: 10 months in once-used French oak barrels

Food Pairing: This bold, flavorful Syrah goes great with roasted red meat like BBQ ribs, burgers and steak. Also great with sausage off the grill.

Accolades: 94 points Graplelive.com, 92 points WE

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