

WAXWING



2018 Syrah, Lester Family Vineyard, Santa Cruz Mountains

The Vineyard: Lester is managed by Prudy Foxx, a well know viticulturist in this area. Her care and attention really show at this site. The vineyard is nearly dry farmed, being watered at most 2-3 times during the year. This strict watering regime remains in place throughout recent droughts, a remarkable feat not matched by many other sites. The deep (30+ ft) root systems of the vines (planted in 1998) and the uniformity of the sandy, loamy soils certainly help. Although not certified organic, this site has never seen herbicides of any kind.

The vineyard's cool climate is due to heavy marine influence - it lies at about 600ft elevation, and is only 2-3 miles from the Pacific, so it gets plenty of fog during the summer. Although the fog can bring challenges in reaching full ripeness in colder years, the marine influence allows for the slow and even grape development that makes cool-climate wine grapes so desirable.

Winemaking: 100% of the fruit was foot stomped whole cluster. Cold soak lasted seven days in assorted open-top fermenters. Fermentation lasted for one week at temperatures up to 90 F. The tanks were vigorously punched down two to three times per day. The wine was aged in once-used French oak barrels for fourteen months and bottled with a light filtration.

Technical Data:

150 cases produced

Release date: March, 2020

Alcohol: 15.0%

Ageing: 10 months in once-used French oak barrels

One clone: Hermitage

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

Accolades: Wine Enthusiast 95 Points

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