



BECKMEN VINEYARDS



2015 Purisima Mountain Vineyard Syrah

HARVEST DATE

9/18/2015 to 10/6/2015

HARVEST

A hot and dry year led to early bud break, flowering, veraison, and harvest. Continuing drought conditions keep yields down around 40% overall, but grapes were harvested with great concentration and maturity producing a high quality vintage.

WINEMAKING

- 100% estate grapes from our biodynamically farmed Purisima Mountain Vineyard
- Individual lots were destemmed and hand sorted whole-berry for greater purity of flavor
- Grapes were gently crushed and cold-soaked for 2-5 days to extract color and taste-enhancing phenolics
- Fermentation took place with native yeast in open tops for a period of 5-10 days, depending on the lot
- The caps were punched down by hand three times daily.
- Grapes were gently basket-pressed
- The wine underwent spontaneous native malolactic fermentation in-barrel to integrate fruit and oak character

COMPOSITION

100% Syrah

VINEYARDS

Purisima Mountain Vineyard
Ballard Canyon AVA

RELEASE DATE

10/1/17

PRODUCTION

850 cases

SUGGESTED RETAIL

\$32

PEAK DRINKING

2017 - 2031

AGING

35% new French oak and 65% once and twice used French

TASTING NOTES

Dark chocolate, plum, blackberry, vanilla, black pepper, grilled meats/game

UPC CODE

71368499575

ANALYSIS

PH: 3.68

TOTAL ACIDITY: 5.9 g/L

ALCOHOL: 15%

BRIX AT HARVEST: 25.5-26.5

WINEMAKER

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