



BECKMEN VINEYARDS



2017 Purisima Mountain Vineyard Syrah

HARVEST DATE

9/27 – 10/18/17

HARVEST

2017 was another warm season with much higher than average rainfall for a change. This led to a great season with very even temperatures throughout the harvest months allowing the grapes to achieve optimal ripeness and balance.

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

September 2019

PRODUCTION

1,400 cases

SUGGESTED RETAIL

\$35

PEAK DRINKING

2019 - 2031

AGING

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

TASTING NOTES

Dark chocolate, plum, blackberry, vanilla, black pepper, grilled meats, and game are hallmarks of Purisima Mountain Syrah.

UPC CODE

71368499575

ANALYSIS

PH: 3.7

TOTAL ACIDITY: 5.7 g/L

ALCOHOL: 14.8%

BRIX AT HARVEST: 24.5-26

WINEMAKER

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