

2019 Purisima Mountain Vineyard Block Six Syrah

2019 got off to a late start due to the late season rains throughout May. The summer was mild with a foggy pattern in place most of the early summer, followed by a dry and mild fall, keeping harvest on track for a late start and finish. Crop size was similar to 2018 with a few exceptions. The wines all possess the finest qualities from a milder season, with bright acidity and fresh, ripe fruit.

Composition	Vineyard	Harvest Dates
100% Syrah Certified Biodynamic	Purisima Mountain Vineyard <i>Ballard Canyon AVA</i>	October 21 – November 5

Winemaking & Aging

- 100% estate grapes from our biodynamically grown Purisima Mountain Vineyard.
- Individual lots were cold-soaked for 4 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
- Caps were punched down by hand two times daily.
- Grapes were gently pressed.
- The wine underwent spontaneous native malolactic fermentation in barrel to integrate fruit and oak character.
- 22 months in 65% new French oak and 35% two-year-old barrels.
- French barrel coopers include Remond and Marcel Cadet.

Analysis			Production
ALCOHOL: 14.8%	PH: 3.87	TOTAL ACIDITY: 6.3 g/L	500 cases

Tasting Notes

Notes of game, pepper, spice, blackberry, plum, chocolate, and minerals.

Release Date	Drinking Window	SRP
November 2021	2021 - 2051	\$70

Winemaker

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