

2019 Purisima Mountain Vineyard 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	Vineyards	Harvest Dates
100% Syrah	Purisima Mountain Vineyard	October 14-29, 2019
Certified Biodynamic	Ballard Canyon AVA	

Winemaking & Aging

- 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 tasteenhancing 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 two times daily.
- The wine underwent spontaneous native malolactic fermentation in-barrel to integrate fruit and oak character.
- Aged in 37% new French oak, 34% once and twice used French, 29% neutral.

Analysis			Production
ALCOHOL: 14.8%	PH: 3.74	TOTAL ACIDITY: 6.2 g/L	1,990 cases

Tasting Notes

Blackberry and boysenberry fruits, chocolate, pepper, and PMV trademark gaminess.

Release Date	Drinking Window	SRP	UPC Code
April 2020	2021 - 2039+	\$36	71368499575

Winemaker

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