

# 2023 DUNE CHILD SYRAH

# SLO COAST AVA

**VINEYARDS** 

100% Hi Kite

**VARIETAL** 

100% Syrah

HARVEST DATES

10/13/23

#### **FERMENTATION**

Grapes were hand harvested with an average of 25% whole bunches retained. Fermentation took place by native yeast with no addition of SO<sub>2</sub>. A combination of gentle pumpovers and punchdowns were performed until the fermentation was complete and the must was basket pressed. Malolactic conversion was by native bacteria.

# ÉLEVAGE

Aged 6 months in neutral French oak puncheon and barrels prior to bottling unfined & unfiltered. Minimal effective SO<sub>2</sub> added to preserve freshness.

**BOTTLING DATE** 

5/16/24

**PRODUCTION** 

80 cases

**ANALYSIS** 

13% alc./vol. 3.49 pH 5.95 g/L TA **COLOR** 

Vibrant Purple

**AROMAS** 

Blueberry - Violet - Pepper

## **PALATE**

Juicy berry aromas and floral notes are abundant in this wine. An assortment of black pepper and umami flavors give a mouthwatering appeal to this fresh style of Syrah. Fans of the Northern Rhône might note a Crozes Hermitage inspiration with the rounder body and upfront fruit.

## **VINTAGE**

2023 will be remembered as one of the latest, and coolest, vintages on the Central Coast. A cold and wet winter led to a growing season that was almost a month behind an average year. Yet, the vines were in great shape with healthy canopies that were able to ripen the grapes late into the fall. Late harvests tend to favor the slow development of flavors in the grapes, while maintaining high levels of acidity. The resulting wines from this fantastic vintage are concentrated and fully flavored, with plenty of freshness and crisp acidity. In many ways, this is a goldilocks type of vintage and one that should age well for years to come.

