



SAMSARA

SYRAH SANTA BARBARA COUNTY 2014

Dark, bold and super-expressive with aromatic energy and overall vibrancy.

WINERY BACKGROUND: Samsara is a Sanskrit word meaning “the eternal cycle of life” and refers to the oneness, passion, and harmony that winemaker Chad Melville has with his grapes. Chad and his wife Mary have the philosophy that clean, pristine, and healthy fruit allows for a non-manipulated winemaking process. He farms ¾-acre plots of personally-selected rows in various Sta. Rita Hills vineyards near the coast of Central California. Due to the region’s long, unique growing season, Chad can pick ripe stems and seeds allowing for whole cluster fermentation which helps absorb the overt fruitiness that can dominate many California wines.

Along with the climate and soil, these diverse, handcrafted wines are a rare combination of full ripeness, concentration, excellent structure, minerality, high acidity, and moderate alcohol levels.

VINEYARD & WINEMAKING DETAILS: Hand-harvested from Verna’s Vineyard and Kimsey Vineyard in mid-November. 25% whole-cluster fermentation and pressed with ultra-gentle stainless steel basket press in an 8-hour cycle. Fermented in small lots (2 tons) with native yeast only. Year-round barrel maturation at 55 degrees. No fining, no filtering, and only 1 racking and 1 SO₂ addition prior to bottling. Aged for 12 months in 100% neutral oak and 12 months in bottle.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Aromas of smoky blackberry, boysenberry, and herbs, with notes of cola and vanilla. Spicy dark berry and candied cherry flavors on the palate, with floral and olive nuances. Juicy and concentrated but lively, with soft tannins and a strong finish. Crostini with camembert and blackberry jam, Braised duck legs with olives, venison stew

92 POINTS

The Wine Advocate, August 2016

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VINTAGE 2014

VARIETAL COMPOSITION

100% Syrah

ALCOHOL 14.2%

CASES IMPORTED 800

SUGGESTED RETAIL PRICE \$42

UPC 0



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