

93 POINTS Vinous, August 2015

VINTAGE 2012

VARIETAL COMPOSITION 100% Syrah

ALCOHOL 14.3%

CASES IMPORTED 180

SUGGESTED RETAIL PRICE \$44

UPC 0



SYRAH VERNA'S VYD 2012

Balanced and harmonious with dark red stone fruit, spice, mint, and lavender nuance.

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 in mid-November from the sandy soil of Verna's Vineyard on Cat's Canyon, which is owned by Melville and farmed by Chad's brother, Brent. 25% whole-cluster fermentation and pressed with an ultra-gentle stainless steel basket press in an 8-hour cycle. Fermented in small lots (2 tons) with native yeast only. Yearround barrel maturation at 55 degrees. No fining, no filtering, and only 1 racking and 1 SO2 addition prior to bottling. Aged for 24 months in 100% neutral oak and 12 months in bottle.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Aromas of dark fruit, woodsmoke, and espresso are lifted by black pepper and allspice. Dense, sweet, and smoky flavors of cassis, bitter cherry, and floral pastille. Very good energy on the youthfully tannic, but persistently sweet finish. Grilled butterflied leg of lamb with rosemary and charcuterie.



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