SAMSARA

SYRAH MELVILLE VYD 2012

Lifted, perfumed and complex with flavors of plums, incense, and potpourri.

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: The Syrah blocks of the Melville Vineyard are planted entirely in sand, as deep as 20-feet in some locations and are harvested in mid-November. 50% 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 24 months in 100% neutral oak and 12 months in bottle.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Aromas of Earl Grey tea, sage, rosemary, mint and crushed rose petals. Black cherries, pepper, mint, violets, and explosive spices on the palate. Saturated fruit on the palate with a rich, creamy finish and hints of minerality. Hoisin-glazed spare ribs, mushroom risotto, creamy cheeses like goat brie.

93 POINTS
Vinous, August 2015

VINTAGE 2012

VARIETAL COMPOSITION
100% Syrah

ALCOHOL 14.5%

CASES IMPORTED 125

SUGGESTED RETAIL PRICE $48

UPC 0