



# SAMSARA

## SYRAH TURNER VYD 2012

**Distinctive flavors of black pepper, game, smoke, licorice, tobacco and game.**

**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 grapes were hand-harvested mid-November from the Turner Vineyard in the northern part of the Santa Rita Hills appellation. 100% 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 SO<sub>2</sub> addition prior to bottling. Aged for 24 months in 100% neutral oak and 12 months in bottle.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Aromas of feminine black and blue fruit liqueurs, smoky Indian spices, violets, and minerals. High acid with fleshy, smooth offering of ripe cassis and mulberry flavors. Long, sweet, focused finish, which is framed by chewy, slow-building tannins. Beef carpaccio, Seared tuna with black sesame, smoked meats and cheeses.



**95+ POINTS**

*Vinous, August 2015*

**VINTAGE** 2012

**VARIETAL COMPOSITION**

100% Syrah

**ALCOHOL** 14.5%

**CASES IMPORTED** 125

**SUGGESTED RETAIL PRICE** \$48

**UPC** 0

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