



2013
SAN FRANCISCO CHRONICLE
WINE COMPETITION
Gold Award

- VARIETAL: *84% Syrah
16% Cabernet Sauvignon*
- VINEYARDS: *Special Vineyard Select California*
- WINEMAKING: *Fermented with French yeast
Cold soak at 50 degrees – 5 days
Maturation period – 10 days
Maceration period – 6 days
Racked only 3 times
Wine chemistry;
- 25.4 Brix at harvest
- 3.66 pH at bottling
- 0.60 TA at bottling
Bottled unfinned and unfiltered*
- BARREL AGING: *22 months in new French Oak Barrels;
- Exclusively
o Marcel Cadet
o Seguin Moreau*
- ALCOHOL: *14.5% by volume*
- BOTTLING DATE: *February 1, 2012*
- RELEASE DATE: *April 15, 2012*
- PRODUCTION: *129 cases*
- CELLARING: *This wine should develop over the next few years. However,
it is sufficiently well balanced to enjoy now.*
- WINEMAKER'S NOTES: *The 2008 vintage of Rockabilly Red Syrah, not yet released,
exhibits a dense purple color along with a big, sweet nose of blackberries, blueberries, and
smoke. Low in acidity, with an opulent, voluptuous texture as well as great fruit, purity, and
density, this beauty can be drunk over the next 3-10 years.*