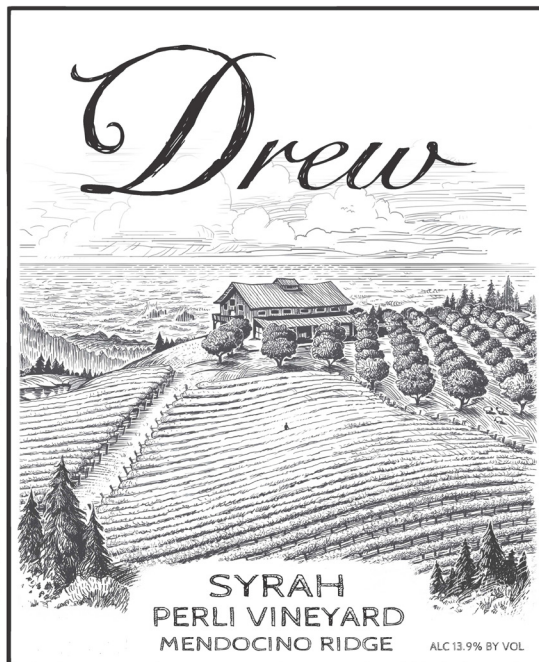


Drew

PROFILE

With over 25 years in the wine business in Central and Northern California, Jason Drew brings a vast depth of knowledge and a holistic perspective to his winemaking. Drew focuses on small lot coastal Pinot Noir and Syrah from Anderson Valley and the Mendocino Ridge. For his sourced fruit, he has long standing partnerships with several local vineyard growers who share his passion for sustainable and meticulous farming practices. Single vineyard sources are chosen for their climate, clonal selection and complexity of soil type. Winemaking practices remain focused on traditional methods that include whole cluster and native yeast fermentations, hand punchdowns and no fining or filtering.

The Perli Vineyard is 10 miles from the ocean and is perched at 2,200 feet on thin and steep north east facing slope consisting of shale, fractured sandstone and rhyolite. Vinous: "A big, rich wine, the 2015 Syrah Perli Vineyard is also the most intense and powerful of the three Syrahs in the range. Smoke, cured meats, charcoal, juniper berries and inky fruit fill out the wine's assertive, tannic frame. Like all of these 2015s, the Perli needs time to shed some tannin." 91 points (AG)



SPECIFICATIONS

Wine: Syrah Perli Vineyard

Varietals: Syrah - McDowell, Cote Rotie

Appellation: Mendocino Ridge AVA

Exposure: Northeast

Elevation: 2,200 feet

Soil: Dark silty loam over sandstone and shale

Vineyard Age: 17 years old

Yield: 3.0 tons/acre

Pruning: Vertical Shoot Position/cane pruned

Harvest: Manual

Agricultural Method: Organic, Sustainable, Vegan   

Vinification: 25% one year old French Oak Puncheon. 30% whole cluster fermentation. Gravity racked twice. 100% Native yeast fermentation.

Cases Produced: 101

Alcohol: 13.9%

TA: 6.2 g.l

pH: 3.66