



# Whitcraft WINERY

## PROFILE

When Drake Whitcraft took over the family winery in 2007 (the winery was founded two decades before, in 1985 by his parents, Chris and Kathleen) his goal was to make balanced Central Coast wine of purity, honesty, and finesse. Because he grew up within the culture of wine and California winemaking, he was perpetually under the tutelage of both his father and friend Burt Williams, founder of the legendary Williams-Selyem winery in Sonoma. During a two year stint in Australia working at Green Vineyards with first-generation Italo-Australian and biodynamic guru Sergio Carlei, he got a good taste of certain practices he wanted to implement, not only in the vineyard and winery but also on the business side. Now Drake is vinifying with the same old school techniques his dad used (hand-harvesting, foot-pressing etc, no added enzymes or coloration) and with much veneration to Mother Nature herself.

## SPECIFICATIONS

**Wine:** "My Friend Matt's Vineyard"  
aka Clover Creek Syrah

**Varietals:** 100% Syrah - Clone 887

**Appellation:** Santa Ynez Valley AVA

**Location:** Clover Creek Vineyard,  
Santa Barbara

**Soil:** Clay and Limestone

**Harvest:** Hand harvest

**Exposure:** South-southwest

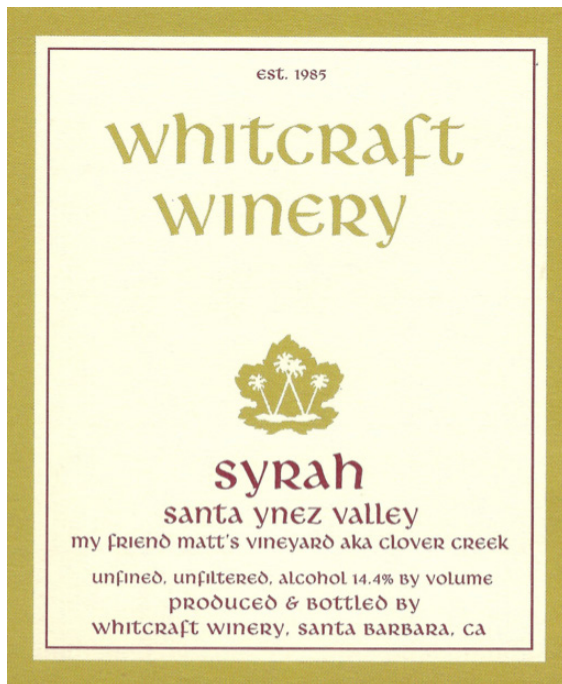
**Harvest:** Hand Harvest

**Agricultural Method:** Traditional

**Production:** 112 cases

**Vinification:** Fermented 100% whole cluster for 14 days. Gravity racked as free run from press pan to barrel, then pushed with argon to tank for a 100% gravity bottling. Never racked off its lees. Aged in neutral Francois Frères French oak for 23 months.

**Alcohol:** 14.40%



“Drake Whitcraft specializes in what he calls “real winemaking.” His less-is-more approach perfectly exemplifies his philosophy.”



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