



### THE FACTS

**Varietal:** 100% Syrah  
**Appellation:** Paso Robles  
**Vineyard:** Frankel Family Estate & Eugene Alonso  
**Finished Alcohol:** 14.2%  
**Residual Sugar(G/F):** 0.01 g/100ml  
**Total Acid:** 0.64 g/100ml  
**pH:** 3.74  
**Bottling Date:** December 13, 2023  
**Total Production:** 392 Cases

### THE VINTAGE

This 100% Syrah wine is grown on Eugene Alonso's vineyard, off Penman Springs Road, and just half a mile down the road from our tasting room. With 10 acres, this vineyard has the potential to bear a large crop, but the last few years have yielded small tonnage. 2022 yielded 17 tons, only 1.7 tons per acre. The soils are calcareous clay and contain rocky sections towards the top of the ridge. 2022 was the scariest harvest from this vineyard I've experienced! We harvested the grapes by hand right before a 1 inch rain downpour. We raced against the clock and completed the harvest. We hauled all 30+ bins to the winery before the rain fell. We destemmed and crushed the grapes starting at 5 am Monday morning with rain pouring down on the building, I was VERY relieved we got this picked in the nick of time!

### THE WINEMAKING

Fermentation was split into two sections, with most of the fruit fermenting in a 4,500-gallon stainless tank and an additional 2 tons open-top fermenting in 500L Hungarian Oak barrels. I love using both fermentation styles. The tank provides clean and bright bouquets post fermentation. The barrels create a smokey composition and rich textures. The first few days of crush we all noticed the pure dark color of the juice. Fermentation was steady and even, and the wine was dry and complete by October 8, 2022. At this point, we drained the "free run" wine and pressed the skins, then settled the new wine in a tank. We barreled it down in strictly 500L barrels; 4 new 500L Hungarian barrels were used, with an additional 12 barrels being a mix of French, Hungarian, and American. The new barrels were set to be used in our Statuesque blend, and the used barrels were split between our Mega Focus blend and this 100% Syrah. The wine aged for a perfect 14 months in barrel.

### THE TASTE

This appealing and unique Syrah shows wonderful plum-like fruit mingled with pepper and mocha accents on the finish. I adore this wine's lovely garnet color, and it's easy to smell dark red fruit aromas that jump from the glass with each swirl. This wine gives aromas of chocolate-covered plums, blackberries, violets, and campfire cookout. It's really a classic example of a Rhone style wine. The alcohol is balanced with good acidity and a lingering fresh finish. The wine has an exceptional feel and is medium to heavy bodied. I get black fruit on the palate, along with black coffee, ground pepper, and candy caramel flavors. You may also find a pleasant note of pomegranate and cedar. This wine will reach its peak six years from bottling.

-Paul Frankel, Winemaker