

# WHITCRAFT WINERY – SYRACHE

Central Coast



**APPELLATION:** Ballard Canyon

**BLEND:** Grenache (50%) and Syrah (50%)

**WINEMAKER:** Drake Whitcraft

**VINEYARD:** \_\_\_\_\_

Grapes are sourced from two separate sites: the Grenache is from the Stolpman vineyard in the Ballard Canyon AVA, which is east of Sta Rita Hills, with sand over limestone soils. The Syrah comes from “My Friend Matt’s Vineyard” with loamy clay soils.

**VITICULTURE:** \_\_\_\_\_

The Stolpman Vineyard site is certified organic and biodynamic, while My Friend Matt’s Vineyard is practicing organic.

**WINEMAKING:** \_\_\_\_\_

Grapes are handpicked and sorted. They’re lightly trodden by foot allowing carbonic to start. A pied de cuvee made from sampling juice is added to kick start fermentation. The wine is blanketed with CO2 until the cuvee is generating its own. After around three days when the skins start to loosen manual punch-downs are started once or twice per day. After 10-14 days the cap is lifted and the wine is drained through a sieve, there’s no pumping, everything is by gravity. The berries are then lightly pressed. The wine rests in barrels for around 11 months, with 10-15ppm SO2 added in December. Wines are unfinned, clarification is through gentle racking. Bottling is by hand



**WEBSITE:** <https://www.whitcraftwinery.com/>

This wine is suitable for vegans and vegetarians.

**TASTING NOTES:** \_\_\_\_\_

Distinctive aromas of black cherry, raspberry, lavender, lilac and cola on the nose. The palate is juicy with blackberry, blueberry and lifted white pepper notes, and a twist of blood orange acidity.