

ESTATE SYRAH – ÆMEVIVE

California



APPELLATION: Santa Barbara County

BLEND: Syrah (100%)

WINEMAKER: Alice Anderson

VINEYARD: _____

The fruit is farmed from the Ibarra-Young Vineyard, planted in 1971. It has its own rootstocks and has been farmed organically since 1993. The vines are planted on a slope (270m elevation) with sandy loam soils in the most fertile section of the vineyard. The vineyard is lined with old valley oak trees which provide natural habitats for birds, bugs, bats, and small mammals that thrive alongside the vines. They also provide a substantial amount of shade for the grapes.

VITICULTURE: _____

The viticulture is Demeter certified biodynamic. Alice integrates the vines with diverse cover crops, native pollinator rows, and perennial hedgerows.

WINEMAKING: _____

The Syrah was harvested in three picks in order to gain depth, acidity, and layers of different tannin structures in the final wine. All the picks were fermented with 100% whole clusters ranging from 16 to 23 days on skins. The three lots are blended about a month before being bottled unfinned and unfiltered.

WEBSITE: <https://amevivewine.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A pure, fragrant Syrah laden with juicy hedgerow fruit and a touch of cedar and black pepper on the finish.