

BASSI VINEYARD SYRAH – SCAR OF THE SEA

California



APPELLATION: SLO Coast

BLEND: Syrah

WINEMAKER: Mikey Giugni

VINEYARD: _____

San Luis Obispo (SLO) Coast became an AVA in March 2022, covering a 97km strip of cool Pacific influenced coastal benchlands, hillsides, and valleys midway between San Francisco and Los Angeles. Grapes come from the Bassi vineyard, located 1.2 miles from the Pacific Ocean in Avila Beach. The Syrah plantings are grown on the Southwest hillside, with sandstone soils.

VITICULTURE: _____

Scar of the Sea work with vineyards that focus on farming, and are practicing organic as a minimum. The Bassi Vineyard is Demeter certified biodynamic.

WINEMAKING: _____

The grapes were fermented whole cluster in open-top fermenters with native yeasts, before being pressed into a manual wooden basket press once it achieved full dryness. It aged for 11 months in 100-litre neutral French oak barrels before being racked for the first time into bottle without filtration. Minimal sulfur is used.

WEBSITE: <http://www.scaroftheseawines.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Black olives meet purple florals in this brooding Syrah, with cracked black pepper and fresh tannins rounding out the palate.