



2011 WESTERLY CÔTE BLONDE

AVA

HAPPY CANYON OF SANTA BARBARA

COMPOSITION

95% SYRAH
5% VIOGNIER

WINEMAKING NOTES

Picked on the same day in mid-September, the Syrah and the Viognier was destemmed, hand-sorted and then co-fermented together with indigenous yeasts in small stainless tanks. The tanks were punched down 3 times a day for two weeks, and then drained and pressed to 228 liter French oak barrels, 50% of which were new. Malolactic fermentation took place in barrel. The wine was racked to blend after 8 months, and remained in barrel for a total of 18 months. Bottled unfinned & unfiltered.

TASTING NOTES

The 2011 Côte Blonde is a compelling, very expressive wine. The Viognier adds a subtle white flower component to the exotic aromatics, while the palate is soft, juicy, and pure Syrah in nature. Dark fruits shine through, with a touch of liquorice and spice rounding out the bright and balanced mouthfeel. Forward and precocious now, the wine will continue to unfold and develop over the next 10 years.

CASES BOTTLED

253

RELEASE DATE

SEPTEMBER 2013