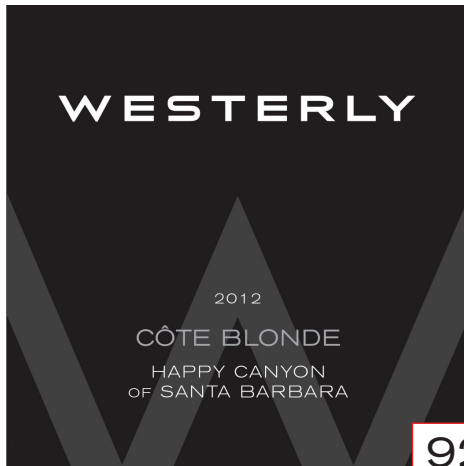


WESTERLY

W

2012 WESTERLY CÔTE BLONDE HAPPY CANYON OF SANTA BARBARA



92

POINTS*

COMPOSITION

87% Syrah

13% Viognier

IT IS NICELY BALANCED WITH A MEDIUM LEVEL OF FINE GRAINED TANNINS AND REFRESHING ACID DRINKING VERY WELL NOW, IT SHOULD CONTINUE TO CELLAR TO 2020.

WINEMAKING NOTES

Both the Syrah and the Viognier for Côte Blonde are sourced from a single vineyard in the heart of the Happy Canyon of Santa Barbara AVA. Picked on the same date 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 18 days, and then drained and pressed to 228 liter French oak barrels, 15% 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 unfined & unfiltered in July of 2014.

TASTING NOTES

Deep garnet in color, the 2012 Côte Blonde shows off an exuberant nose of white flowers and dried apricots. The palate has notes of dried fruit, earth, leather, soy and black tea with nuances of menthol and cinnamon stick. Full bodied and with a generous mouthfeel, it is nicely balanced with a medium level of fine grained tannins and refreshing acid, finishing long and spicy. Drinking very well now, it should continue to cellar to 2020.

* 92 Points, *Wine Enthusiast* & *Wine Spectator*