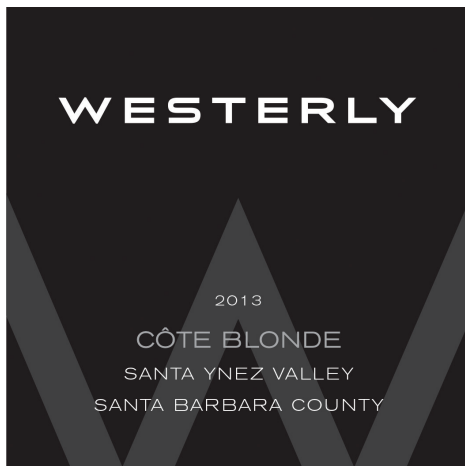


# WESTERLY

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## 2013 WESTERLY CÔTE BLONDE SANTA BARBARA COUNTY



### COMPOSITION

93% Syrah  
6% Viognier  
1% Roussane

RIPE AROMATICS OF ASIAN PLUM, VIOLETS, AND BAKING SPICES LEAD TO A PALATE RICH WITH THE ESSENCES OF DARK RED AND BLACK FRUITS.

### WINEMAKING NOTES

This wine is a true *co-fermentation*, i.e. red fruit and white fruit together in the same fermenter. Both the Syrah and Viognier were harvested by hand during the last week of September and then hand-sorted, de-stemmed and filled by gravity into 900 gallon concrete tanks. The fruit was cold-soaked at 45°F for seven days to maximize color and phenolic extraction before primary fermentation began. Punched-down by hand three times daily, the lots were given warm, extended maceration periods of 35-50 days before the free run wine was drained, and the skins pressed off in a basket press. The components were racked to blend after an *élevage* period of one year in 500L French oak puncheons. The final *cuvée*, which includes a dash of Roussane, spent another 6 months in barrel before being bottled in July 2015.

### TASTING NOTES

Ripe aromatics of Asian plum, violets, and baking spices lead to a palate rich with the essences of dark red and black fruits, balanced by spicy Syrah characteristics and decidedly floral notes from the Viognier. The wine has a vivid, dark purple color, and manages to be, stylistically, both masculine and feminine. Such great density and length on the palate indicates a long drinking window; cellar with confidence until 2025.