

2021 SCARLINE SYRAH

SINGLE BARREL



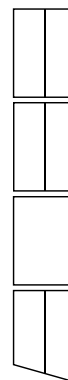
The 2021 vintage had early bud break, small berries and clusters with low yields due to below-average precipitation and hot, windy conditions. The high temperature records in late June caused sugar advancement, but flavor development and phenolic ripeness lagged behind. Cool fall temperatures allowed flavors to catch up and sugar accumulation to plateau. White wines from this vintage are expressive, ripe, and rich, while the red wines display strong varietal typicity.

The 2021 Single Barrel Scarline Syrah is made from 100% Scarline vineyard. The vineyard sits on a limestone scar on the southwest-facing slope and tends to create wines of saturated color and intense concentration. The fruit was cold-soaked, fermented using a non-saccharomyces yeast, and left on skins for a full 30-day+ extended maceration before barreling down into a mixture of new and used French oak. After 21 months in barrel, the blend was bottled unfinned and unfiltered.

“ The 2021 ‘Scarline’ comes from a site that has two different Syrah clones planted (Joseph Phelps and Tablas Creek). The wine was stored in 75% new French oak prior to bottling. The aromatics are gorgeous with violets, black tea and Asian spices that parade with dense dark fruits and smoky accents. The palate is concentrated and heady with serious concentration and good underlying finesse. This is a Cab-lovers Syrah with its massive power. Enjoy this beautiful wine now and over the next ten plus years”

- 96 POINTS OWEN BARGREEN, OWENBARGREEN.COM

SCARLINE



LABELED AVA	ROYAL SLOPE
VARIETALS	100% SYRAH
FERMENTATION	100% STAINLESS STEEL, 10-14 DAYS PRIMARY, SPENDING A TOTALITY OF 30+ DAYS ON SKINS
AGING	21 MONTHS IN 75% NEW FRENCH OAK, 25% USED ALL 225L FORMAT.
ALCOHOL	15.3%
CASES	90
BEST BETWEEN	NOW – 2040
RETAIL	\$55