TENOR

2023 Scarline Syrah



Sourced from a rugged, limestone-veined ridge in the Royal Slope AVA, the 2023 Tenor Scarline Vineyard Syrah is dark, concentrated, and intensely expressive. This 100% Syrah delivers layers of black fruit, cracked pepper, savory olive, and mineral complexity, backed by impressive structure.

After four vintages with their fair share of drama, 2023 was a welcome return to normal. Typical timing. Typical yields. Typical harvest dates. Boring? Maybe. We loved every minute of it. A steady growing season and cooler finish allowed the fruit to develop exceptional flavor, structure, and freshness without being rushed.

Hand-harvested in October, the wine underwent a 14-day fermentation in oak barrels with 30% whole-cluster inclusion, followed by more than 30 days in contact with the grape skins to build depth and texture. It then spent 23 months aging in 100% new oak, developing richness and polish around its powerful structure.

Bottled on September 8, 2025, just three barrels were produced, yielding 69 cases.

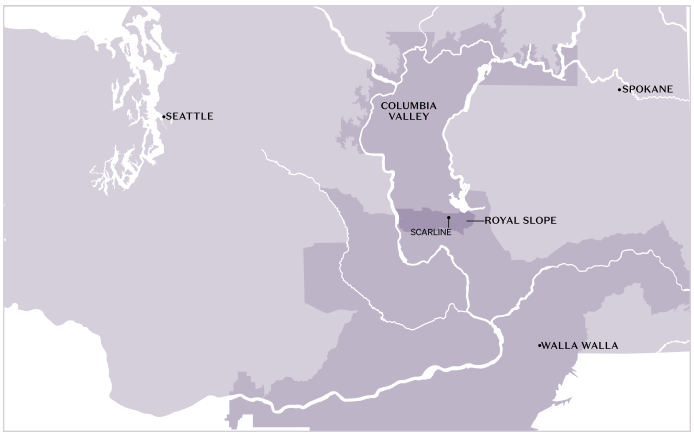
"The 2023 vintage appears to be especially exceptional for this producer's Syrahs, and the 2023 Syrah Scarline Vineyard is no exception. The vines sit higher up on a ridge just below La Reyna, stressed as can be. There's a limestone scar through the vineyard, thus the name. Black olive, tar, and mineral accent a densely layered, full-bodied, and structured 100% varietal exploration that's spiced and sappy throughout."

97 POINTS, VIRGINIE BOONE, JEBDUNNUCK.COM

SELECT VINEYARDS

ROYAL SLOPE AVA	SCARLINE VINEYARD

LABELED AVA	ROYAL SLOPE
VARIETALS	100% SYRAH
FERMENTATION	FERMENTED FOR 14 DAYS WITH 30% WHOLE CLUSTER INCLUSION, FOLLOWED BY 30+ DAYS OF EXTENDED CONTACT WITH THE GRAPE SKINS.
AGING	AGED FOR 23 MONTHS IN 100% NEW OAK.
ALCOHOL	15.2%
CASES	69
RETAIL	$95



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