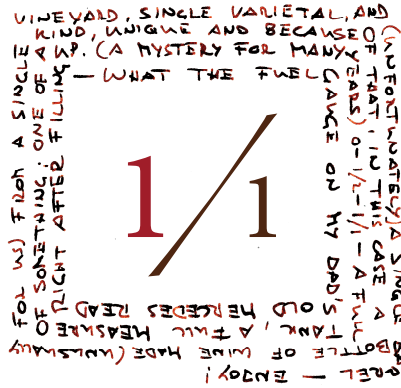


## 2010 '1/1'-SYRAH



### NOTES

From our newest vineyards in the eastern portion of the Santa Rita Hills, the John Sebastiano vineyard, the first two years that these young vines bore fruit happened to fall into the two coolest vintages on record for the area and despite tiny yields (less than a pound per plant on average), achieving sufficient sugar ripeness proved difficult, required patience and creativity (aside from causing serious lack of sleep). However, the results could not please me more.

This wine is a rare case of singularity in Sanguis wine production - single varietal, single vineyard, (and lamentably) a bloody single barrel of this elixir is all there is, because it was such a complete thing in and of itself. 1/1, the wine, is of a savage character who in spite of his wild soul does such a fine job balancing savory and sweet notes, firm structure with silky texture, youth and maturity.

1/1 is what the fuel gauge on my dad's old Mercedes said when the tank was full. I never got that as a kid - I got the 0 and ½ but what does 1/1 mean(?): A full measure, and in the case of this wine a unique (read 'one of a kind' wine for my young operation). This wine is pretty close to my ideal for the varietal. I credit the vineyard and diligent farming for the quality and the fact that the vintage challenged me to find creative ways (such as partially dehydrating the fruit in thousands of perforated trays, Amarone-style, to get the sugars higher than 22 brix) for what is in the bottle.

Note that we have changed the appellation on all of our labels from the very generic 'California' to (the only somewhat generic) Santa Barbara County appellation - owing to the fact that since 2009/10 we grow the raw materials in custom-planted vineyards where we hold long-term leases, all of which are located in the county. And because we believe that Santa Barbara county is one of the world's optimal growing regions, capable of consistently achieving greatness.

- Matthias Pippig | Winegrower

### VITALS

Varietals	Syrah 96% (20% Whole Cluster), Viognier 4%
Vineyards	John Sebastiano
Harvest Dates	October 19
Yields	0.9 tons / acre 0.7 lbs/vine
Brix (at harvest)	26.2
Alcohol	15.7%
pH / TA	3.76 / 6.1
Barrels / Coopers	500L Puncheons, used
Barrel Aging	22 months
Rackings	None
Filtering / Fining	None
Bottled	September 2012
Production	120 (9L) cases
Scheduled Release	Spring 2013
Suggested Retail Price	\$85