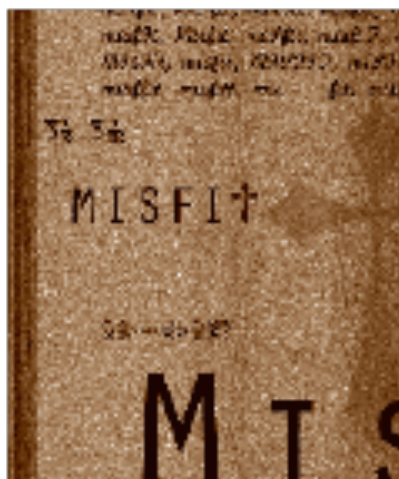


## 2011 MISFIT-SYRAH



### NOTES

Syrah with a small amount of Viognier & Roussanne co-fermented. As the name suggests, not the passive type that's happy to stand in line.

If this were a car, it would be 335i – great for everyday use: Serious fun, elegant enough for that night at the opera they frequently show us in car commercials, yet racy enough for the track (as also seen in those commercials). When you sit down in it, the thing gives you a hug and when you hit the gas, a smile appears on your face. (All of this took a bunch of our guys in the white lab coats ten years of research and refinement to perfect). 2011 is the first of these and there isn't a lot. In most vintages, hopefully there'll be enough to make this the everyday 'go to' when in the mood for serious yet juicy Syrah.

PS: when drinking this, leave the 335 in the garage though, right?!

**- Matthias Pippig |  
Winegrower**

### VITALS

Varietals	Syrah 98%, Roussanne 1%, Viognier 1%
Vineyards	John Sebastiano, Bien Nacido
Harvest Dates	October 31, November 3 & 10
Yields	1.6 tons / acre 1.25 – 2.1 lbs/vine
Brix (at harvest)	24.1-25.7
Alcohol	14.3%
pH / TA	3.56 / 5.9
Barrels / Coopers	300L French Oak, 70% New, 30% seasoned
Barrel Aging	26 months
Rackings	None - 1
Filtering / Fining	None
Bottled	Spring 2014
Production	3,450 x 750 mL
Release	Spring 2014
Suggested Retail Price	\$45 - 50