## 2012 FOR FRIENDS-SYRAH

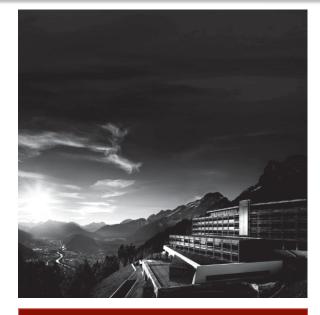
## NOTES

In 2006, we planted four acres (about 1.6 hectares) of Syrah on a little plateau at California's famous Bien Nacido Vineyard, in the hills east of Santa Maria – about 10 miles from the Pacific.

The five different Syrah clones are planted in a high density configuration of about 5,500 plants per hectare. In an average year, each vine carries only about 600-700 grams. This low yield level, combined with the cool climate and rocky limestone soils on the plateau allows us to farm the vines at a high stress level, with little irrigation and no soil amendments. The block has been farmed organically with elements borrowed from the biodynamic school as well.

The Estrella and 174 clones that make up the core of this wine were picked in early November and co-fermented with about 2% Viognier and 10-15% whole cluster inclusion on native yeasts, and raised in once-used 300L French oak with lots of lees contact, minimal racking, minimal sulfur addition, and no other interference other than frequent exposure to good music played loudly. (which we believe can only have a beneficial effect on the wine's development...)

## -Matthias Pippig | Winegrower



## VITALS

Varietals	Syrah 98%, Vioginer 2%
Vineyards	Bien Nacido
Harvest Dates	November 5
Yields	1.6 tons / acre 600 grams / vine
Brix (at harvest)	24.9
Alcohol	15.2%
pH / TA	3.42 / 5.9
Barrels / Coopers	300L French Oak, seasoned
Barrel Aging	17 months
Rackings	1
Filtering / Fining	None
Bottled	Spring 2014
Production	200 x 750 mL, 40 x 1.5L
Release	Spring 2014