

2012 MISFIT

California Central Coast Syrah
produced and bottled by Sanguis
in Santa Barbara, CA



VITALS

Varietals	Syrah 89%, Grenache 9%, Viognier 2%
Vineyards	Bien Nacido, John Sebastiano, Watch Hill
Harvest Dates	October 20&30, November 5&7
Yields	1.95 tons / acre; 1.8 lbs/vine
Brix (at harvest)	24.3 – 25.8
Alcohol	15.1%
pH	3.61-3.8
Barrels / Coopers	300&400L French Oak barrels, 20% New
Barrel Aging	26 months
Rackings	1 (plus bottling)
Filtering / Fining	None
Bottled	January 2015
Production	250 cases
Release	Spring 2015
Winery Retail	\$50

NOTES

MISFIT is playful, has a sunny and warm disposition, possesses a cool calmness and mischievous charm; she is exceedingly friendly, and doesn't judge whether her company on the table used to have legs, wings or roam the oceans, so long as it has substance to stand up for itself, and ideally a bit of a smoky character. The 2012 model consists of mostly Syrah (chiefly responsible for this wine's Scarlett Johansson body) co-fermented with a healthy dash of Grenache (a smile from Kerry Washington), and a bit of Viognier (a raised eyebrow from Lucy Liu moments before striking a blow with the Hanzo sword). There is aging capability here - but if you're opening anything early, Misfit should always be first. It's intended to be supple and delicious in its youth and survive the test of time based on its beautiful bones...

General direction for FOOD: We could do BBQ, Osso Buco, Cassoulet, or just a bunch of charcuterie, pate and dry or semi-soft sheeps milk cheeses (cow, goat and soft don't work here!), we could do pizza for that matter. Misfit is intended to be easy, forward, and versatel.

MUSIC that would be a nice accompaniment to this bottle: Joe Cocker: "Feelin' Alright", and while we're at it, his best impersonator John Belushi's "I don't know" (live!!!)...also "Use Me" from Bill Withers, Al Green, Sharon Stone & The Dap Kings (...you get the point)

Matthias Pippig - Winegrower