



2015 AUGUST RED SANTA YNEZ VALLEY

The August Red is made from a selection of the finest Syrah and Grenache vineyards in Santa Ynez Valley, each meticulously farmed by grower Ruben Solorzano. Together, winemaker Angela Osborne and Ruben select the optimum picking time for each site.

After harvest, the fruit is carefully de-stemmed. In order to add another layer of spice and structure, a small portion of whole cluster is retained. The vintage and vineyard guide the choice on whether or not to include whole cluster fermentation. Angela walks the site before harvest and chews on stems in the vineyard to check their health and flavor for that year. All fermentation happens naturally with ambient yeast, and the fruit is foot-tread throughout fermentation. To preserve freshness and vibrancy, the wine is aged for 11 months in French oak barrels. We include just 14% new oak to enhance the texture and depth of the wine.

VINEYARDS: 16% Rancho Boa Vista Syrah, 20% Stolpman Syrah, 32% Jack McGinley Grenache, 32% Kimsey Vineyard Grenache

VARIETIES: 36% Syrah, 64% Grenache

AVA: Santa Ynez Valley

ALCOHOL: 13.9%

pH: 3.84

WINEMAKING: 29% whole cluster

ÉLEVAGE: 11 months in neutral French barrique

BOTTLING DATE: September 9, 2016

RELEASE DATE: March 1, 2017

SRP: \$41