



FOLDED HILLS

2020 ESTATE POLO SYRAH

THE WINE

Inspired by Folded Hills Proprietor, Andy Busch, the Estate Polo Syrah celebrates Andy's career as a polo player, during which time he served as captain of the U.S. team representing America in the World Cup in 1998. Polo brought the Busch family to Santa Barbara, leading them to purchase Folded Hills in 2004. The Polo Syrah is also a nod to Andy's path as a vintner and farmer. Honoring both the past and the future, this Syrah represents our finest efforts in the vineyard and cellar to date. Lovers of Northern Rhône-inspired wines will gravitate towards this coastal, aromatic Syrah. Grown just four miles as the crow flies from the Pacific, this cool-climate Syrah highlights the potential of our maritime estate. Organically farmed. Native yeasts. No commercial additives. Regenerative farming practices employed. Vineyard water source: Artesian water aquifer sourced from Nojoqui Falls.

TECHNICAL INFORMATION

VINTAGE:	2020
GRAPE VARIETIES:	100% Syrah
REGION:	Santa Ynez Valley
ALCOHOL:	13.5%
pH LEVEL:	3.86

TASTING NOTES

Aromas of blackberry, black plum, leather, black pepper, and cigar box abound followed by hints of acai berry, Earl Grey tea, and black cardamom. This wine is framed by an incredible structure with firm acidity leading to a long-lasting finish with an astonishing integration of fruit and spice leaping across the palate from start to finish.

WINEMAKING

PROCESSING:	15% whole cluster, native fermentation
ÉLEVAGE:	21 months in neutral French oak, 33% new

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In making Folded Hills wines, our goal is to respect the land, and through the wines, express its unique voice. With as little interference as possible, we let the grapes speak for themselves. We strive to craft beautiful wines with a focus on purity and use old-world practices in our certified organic vineyards. We consciously handcraft small-batch artisanal wines, using no commercial additives and the smallest amount of sulfur; just enough to preserve the wine. Folded Hills wines contain no residual sugar and use only native yeasts that occur naturally in the vineyard. It's all part of our promise to make wine in an honest, time-honored way.

DETAILS

BOTTLING DATE:	July 14, 2022
RELEASE DATE:	June 10, 2023
SRP:	\$150

