



**2012 High Ground Syrah
Yorkville Highlands
Technical Sheet**



Harvest Notes

It would not be overstating the fact that 2012 is the most anticipated vintage of the decade. 2010 had a slight heat spell just before harvest, 2011 had rain towards the end of vintage. If you believe the hype, 2012 was nothing short of perfection. It was an absolute joy bringing these grapes into the winery. Not only was it impossible to find a bad berry among all the tons of fruit we picked, but the temperatures into autumn were decidedly cool, allowing us to spread out the harvest work.

Tasting Notes

2012 High Ground is an event unto itself and would be best enjoyed over a long meal. This wine is immediately dark and brooding and takes some time to open-up but once it does show exquisite complexity. Tones of Cedar, and cracked pepper give way to dark cherry, blueberry, and dried rose petals and Spring violets. Due to extended barrel-age this wine appears smooth and silky on the palate. An excellent example of a cool climate Syrah the 2012 High Ground is complexly robust and pairs well with Roast Duck, Lamb, or your favorite savory dish.

Winemaking Notes

The fruit cold soaked for 24-hours and was inoculated with yeast the next morning. Pumping over the Syrah was adjusted in duration and frequency, depending on taste and yeast activity (one to three times per day). The ferments were pressed off between one and four brix and then returned to tank. Once dry, the wine was racked off lees and inoculated for malolactic fermentation. MLF was done in barrel, and upon completion, racked into barrel for 26 months. Though the wine was filtered, owing to its time in barrel, fining was not necessary.

High Ground 2012 Facts:

Harvest Date:	September 25 th -October 14 th
Varietal:	100% Syrah
Barrel Age:	50% new French oak 50% neutral oak
Appellation:	Yorkville Highlands
Bottled:	December 17 th 2014
Bottle Size:	750 ml
Production:	268
Alcohol:	12.1%
Total Acidity:	6.1%
pH:	3.72