

2010 Jorian Hill Syrah

Santa Ynez Valley

Philosophy

Jorian Hill is dedicated to crafting exceptional hillside-grown, Rhône-varietal wines using fruit from its Ballard Canyon estate vineyard in the Santa Ynez Valley. To highlight the diversity of the vineyard, the Jorian Hill team farms block-by-block and works in small lots. In 2010, the grapes were harvested by hand in several passes based on the way in which each small section ripened. Overall yields were less than 1 ton per acre. To preserve the individual character of different blocks, fruit from the 7.5-acre vineyard was fermented as nine individual lots, with five of them being Syrah. This Syrah offers an enticing blend of those small-lot fermentations.

The Vineyard & Vines

Planted in 1999, Jorian Hill's Syrah vines are made up of the French Noir clone, U.C. Davis clone 1, and clone 877. To counter the inherent vigor of Syrah, all three clones have been planted on 1103 P rootstock. In addition to keeping growth in check, this rootstock also allows for good hangtime, producing fruit with exceptional ripeness and flavor.

Tasting Notes

From its deep purple color to its alluring Syrah aromas of blackberry, smoke, spice and espresso, there is a voluptuous concentration to this wine from the low-yielding 2010 vintage. On the palate, it is juicy and mouthcoating, but with a lively acidity that lifts the lush blue fruit flavors. The finish is fresh and long, and while chalky tannins bode well for a long life, the wine's purity and charm make it remarkably approachable in its youth.

Technical Information

Cases:	146
Composition:	100% Syrah
Harvested:	October 15-21, 2010
Aging:	100% French oak, 45% new
Alcohol:	13.8%
pH:	3.68
Total Acidity:	0.63g/100ml
Suggested Retail:	\$24