

# SOLO NOSTRO



2022

## HARVEST DATES

Syrah..... 09/02/22

## BLEND

Syrah..... 100%

AlcV..... 14.4%

pH..... 3.88

TA..... 5.8 g/L

CASE QTY - Limited Availability

WINEMAKER - Ted Seghesio

RETAIL - \$52/btl

## S E R P E N T E

ROCKPILE AVA • SONOMA COUNTY

### THE VINEYARDS

Situated high above the Dry Creek Valley and ranging from 800-2100 feet in elevation, Rockpile viticultural area is a 15,000 acre appellation with a scant 200 acres of vineyards dotting the steep slopes of rugged terrain. Establishing a vineyard here is not for the faint of heart. With shallow soils composed of clay, volcanic rock, and gravel, water retention can be challenging. With careful stewardship, the extremities of these growing conditions can actually drive quality into the grapes that can withstand the elements.

### THE VINTAGE

This vintage began with a chilly, but dry Winter, although, fortunately, rainfall late in the previous year helped replete water tables. Spring remained chilly and dry until March, when rains fell through to April, thus providing the vines with enough moisture to function properly. Bud break was early, as was harvest.

### THE WINEMAKING

Harvested on September 2nd, just before temperatures spiked to 110°F, this impeccably grown hillside Syrah was fermented for 2 weeks utilizing a punch-down regime and subsequently aged in one and two-year old French oak barrels for 16 months.

### THE WINE

Delicious, ripe dark fruit and blueberry notes reflect the intensity of Rockpile's challenging environs. Violet aromatics and Syrah's innate richness integrate with boldly structured tannins built for longevity