



## 2013 47.5° SYRAH

### STEVE BORRA'S GILL CREEK RANCH LIMITED EDITION

This 100% Syrah is the perfect expression of our Gill Creek Ranch vineyard, oriented at 47.5° from north for optimal, even ripening, producing 4 Tons per acre. Fermentation is accomplished with native yeasts and native malo-lactic bacteria. Grapes are never pressed, but rather naturally free-run drained overnight. Aged in 50% new French barrels for 22 months for just the right touch of oak and added complexity. Steve Borra is a time-honored, traditional Italian winegrape-grower, using modern-day advances to nurture his vines. Each vineyard block is harvested only when perfectly ripe, with lots vinified separately, leveraging the latest in high-end winemaking techniques.

### Tasting Notes

This more normal, warmer vintage, brings back some characteristic Lodi jamminess, melding into brambly tart blackish berries creating a rich and hearty wine with definite heft – almost a meatiness you can bite into. It's like a supremely satisfying dinner of flame-grilled, pepper-seasoned Filet Mignon, drizzled with a little cranberry reduction sauce and bittersweet chocolate shavings, followed by a slice of tart blackberry pie. (There's your ideal pairing, by the way!) The scents, at least at this stage of its long cellar life to come, coalesce around peppery oak and perhaps those cranberries. (10/24/2015)

### Statistics

Appellation:	Clements Hills, Lodi		
Blend:	80% Syrah, Clone 470, 20% Syrah, Clone 877		
Harvested:	September 20, 2013		
Winemaking:	Filtered, only free-run juice		
Cellar:	22 months 50% new French oak		
Cases:	145 bottled August 7, 2015		
Alcohol:	14.7%	RS:	0.05 g/L dry
pH:	3.71	TA:	5.10 g/L



Borra. Drink different.