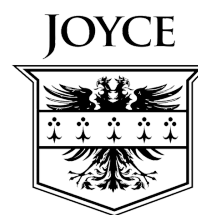


2024
SYRAH
ARROYO SECO



TECHNICAL DATA

APPELLATION	Arroyo Seco		
VINEYARDS	Ventana		
BRIX	21.5 - 22.5	pH	3.64
ALCOHOL	12.8%		
PRODUCTION	1012 cases (12x750ML)		

PLACE

The fruit for this Syrah was harvested from several vineyards surrounding our winery in the Arroyo Seco AVA. This AVA is recognized as having the longest growing season in California. Strong daily winds that bring cool fog from the Monterey Bay allow the grapes to spend more time on the vine building flavor, complexity and acidity. Extremely rocky well-drained alluvial soils are the base for creating wines processing freshness & minerality. The combination of sand, granite, and shale loam soils with the ever present marine influence provide the ideal conditions for growing cool climate Syrah.

WINEMAKING

- Hand-harvested.
- 40% whole-cluster, 60% de-stemmed.
- Fermented with 100% ambient yeast at cool temperatures in a small open-top temperature controlled tanks
- Aged on lees 9 months Neutral French Oak.
- Racked to tank and allowed to settle for one month prior to bottling unfinned and unfiltered.

AROMA *brambleberry, applewood smoke, peppered salami, dried forest*

PALATE *blackberry, black cherry, charred raspberry, sweet tobacco*



BOTTLE UPC :



8 95627 00224 3

CASE UPC :



10895627002240

TERROIR-DRIVEN COOL CLIMATE WINES FROM ARROYO SECO

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