

Vineyards

The grapes for this wine were grown on a hillside terrace overlooking the fertile Santa Clara Valley below. Perched at the intersection of the Diablo and Gavilan Ranges, the vineyard resides on a saddle formation atop pre-Cenozoic basement rock. As a result of their idyllic locale, these grapes benefit from excellent drainage and ample sunshine. Given its proximity to the Pajaro Gap, this vineyard also benefits from evening, ocean breezes which blow through from the nearby Monterey Bay to provide the coolness so important to the retention of natural grape acidity. In addition to promoting a rich, mouthfilling structure in this wine, the coolness allows the grapes to ripen slowly and evenly resulting in heavenly flavors.

In the Winery

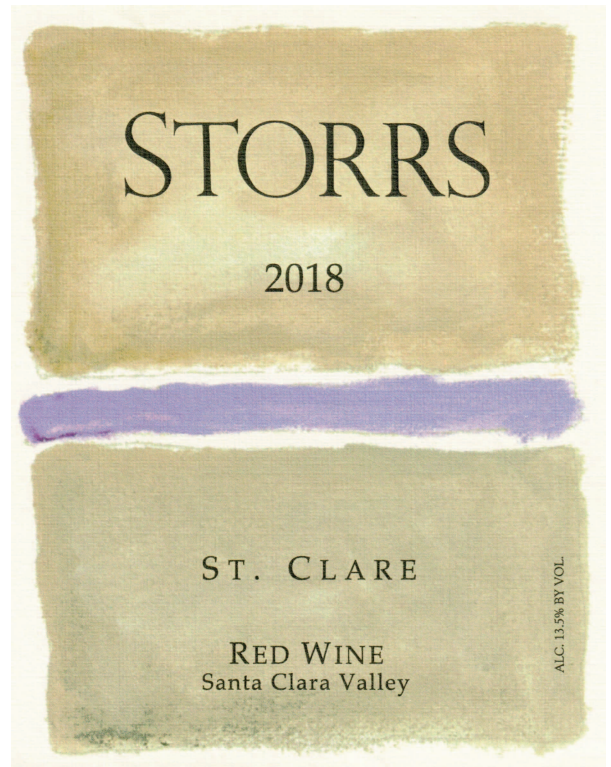
The grapes were harvested by hand in early November of 2018. Yields were average, 3.0 tons per acre. Arriving at the winery, we destemmed the grapes and fermented them in small lots in open top fermentors. Over the next two weeks, the grapes were macerated using the traditional punch down method. The whole-berry fermentation combined with the cooler temperatures maintained in small lot fermentation allow us to produce a rich wine, with all of its abundant fruit intact.

Following the wine's initial fermentation, we barreled the wine in French oak. The varietal composition of the final blend is as follows: Petit Verdot - 46%; Merlot - 36%; Cabernet Sauvignon - 18%. The wine was bottled in mid July of 2021. Less than 500 cases were produced.

Tasting Notes:

COLOR: Deep ruby red with a purple edge
NOSE: Cassis, black tartarian cherry, and sweet oak, combine with a hint of granite after a summer rain.

MOUTH: Round, supple and very full-bodied on the palate with layers of cassis, ripe plum, cigar box and notes of vanilla. This wine has backbone to spare and will age beautifully for many years to come.



Produced and Bottled by Storrs Winery & Vineyards • Santa Cruz Mountains • California

STORRSWINE.COM