



2022 GSM

Vineyard: Hyde

AVA: Carneros, Napa Valley

Harvested: 9/30/22

Brix @ Harvest: 25.5°

Fermentation Details: 3 day cold soak, 10 day fermentation, 7 day extended maceration, ML in barrel

Aging: 16 months in French oak

Blend: 95% Syrah, 3% Mourvèdre & 2% Grenache

pH: 3.74

TA: 5.6 g/L

Alc: 14.5%

Aromas: Blueberries, plums, baking spices

Flavors: Fresh figs, currants, black pepper

Profile: This is a delicious rendition of a new world Rhone. This wine will benefit from several years of aging in the bottle. Decant while young.

Vintage: 2022 was another incredible vintage for California! Warm days and cool nights yielded wines with ripe flavors, ample structure and vibrant acidity.

