



**Vintage: 2008**

**Variety: 50% Syrah, 30% Grenache, 20% Mourvedre**

**Designation: MORPHEUS**

Cases produced – 92

Winery SRP – \$36

Source of the Fruit –

Starr Ranch – Grenache and Syrah

Halter Ranch – Syrah

Alta Colina - Mourvedre

Winemaking Notes –

- Fermentation – When the fruit is brought in it is gently destemmed into small open top fermenters. The berries are then allowed to cold soak for 2-5 days before being inoculated with yeast. Once the fermentation begins the cap is gently punched down by hand or the juice is “pumped over” using gravity. The fermentation lasts between 5 to 15 days. After the free run is drained down into barrels the must is then gently pressed directly into separate barrels.
- Alcohol – 15.6%

Barrel Aging – Aged 29 months in a mix of new and neutral French, American, and Hungarian oak

Date Bottled – 4/14/2011

Date Released – Not Released