



Vintage: 2010

Variety: 58% Syrah, 42% Grenache

Designation: Morpheus

Cases produced – 53

Winery SRP – \$38

Source of the Fruit –
RBZ Vineyards – Syrah and Grenache

Winemaking Notes –

- Fermentation – When the fruit was brought in it is gently destemmed into a small open top fermenter. The berries were then allowed to cold soak for 4 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 lasted 12 days. After the free run is drained down into barrels the must is then gently pressed directly into separate barrels.
- Alcohol – 16.1 %

Barrel Aging – Aged 22 months in new and once used French oak.

Date Bottled – 8/14/2012