



**Vintage: 2012**

**Variety:** 83% Syrah, 13% Grenache, 4% Mourvedre

**Designation: Morpheus**

Cases produced – 100

Winery SRP – \$38

Source of the Fruit –

RBZ Vineyards – Syrah, Grenache, Mourvedre

Russell Ranch – Syrah

Winemaking Notes –

- Fermentation – When the fruit was brought in it is gently destemmed into small open top fermenters. The berries were then allowed to cold soak for 4 days before fermentation started with native 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 – 15.5 %

Barrel Aging – Aged 21 months in new and once used French oak.

Date Bottled – 8/15/2014

Scores –

The Wine Enthusiast – Matt Kettmann	93 points
Vinous – Josh Reynolds	90 points
The Wine Advocate – Jeb Dunnuck	90 points