

*featured flight of the week*

central coast syrahs

2018 Halter Ranch, Paso Robles

\$20|\$72 \$16|\$58 [*20% off glasses and bottles this week*]



Blueberries, blackberries, and baking spices erupt from the glass of this 2018 Estate Syrah. The palate is soft and rich, creating the mouth-coating texture that makes Syrah from the west side of Paso Robles so popular. The mid-palate features layers of currant, boysenberry, and a hint of caramel. Soft, light tannins make this wine ready to drink now but complex enough to cellar for the next 15 years.

Destemmed and fermented in closed top fermenters, with delestage daily for the first few days of fermentation followed by open pump-overs two to three times daily for an average of 12 days. [*Delestage is a French winemaking technique that involves draining and returning wine from the grape solids to the fermentation vessel. It's also known as 'rack and return'. This technique is used in fermenting red grapes that helps produce softer wines with less astringent tannins, more fruit character, and a mellower finish.*]

Halter Ranch is located in Paso Robles on California's Central Coast. It is protected from the ocean by the Santa Lucia Mountain Range. Halter Ranch has a rich history combined with a commitment to quality, science-driven sustainable methods, and environmental stewardship.

Hansjörg Wyss purchased the original property in 2000, renovated the 19th century Victorian farmhouse and enlarged the vineyard. The estate spans over 2,700-acres, with 200-acres of sustainably produced wine grapes, 15-acres of walnuts, and 17-acres of organically certified olives.

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2023 Syrah blend, Stolpman Vineyards 'la cuadrilla', Santa Barbara

\$46|~~\$58~~ \$13|~~\$46~~ [20% off glasses and bottles this week]

50% Syrah/20% Grenache/15% Mourvedre/15% Sangiovese



Plush Lavender with hints of fresh, crunchy red berry. A swirl of juicy red to purple plum. The fresh, lively front palate leads into a weighty, more serious middle. Exciting spicy pepper notes trace behind the fruit on the nose and ride over the soft, fine tannin. With a few minutes of air the 50% Syrah takes command, getting darker and bolder, harkening for grilled red meat. Another dried herb, menthol layer appears, showing future evolution and complexity.

Vigneron Maria Solorzano, Ruben's wife, and the Patrona of the vineyard, trusts the women of the crew with the most meticulous, detailed tasks in the vineyard. The women reinvigorate old vines by training wild shoots into new cordons, train young vines, and remove extra tiny clusters just after bud-break. The women focus on this exacting, detail-oriented work throughout the growing season, while the men work separately weeding and managing the vines' canopies. The men and women of la Cuadrilla unite for the 3 month nocturnal harvest, with the women once again separating at dawn to delicately hand-rotate each of the +/- 190,000 Roussanne clusters for an even 'rousse' or rust-colored tan. Creative Director Kari Crist honors Maria and her female crew with the 2021 label titled 'Adelita'. Adelita, the female Mexican revolutionary, symbolizes action and inspiration for women fighting for their rights.

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2008 Arcadian 'Purisima', Ballard Canyon, Santa Barbara

\$24|\$86 \$20|\$69 [*20% off glasses and bottles this week*]



Inspired by the great traditions of Burgundian winemaking, Joseph Davis has been making Arcadian Pinot Noir, Chardonnay and Syrah in California's Central Coast region since 1996. Using French artisan methods and hands-on vineyard management, Joe's Arcadian label consistently receives high marks from the world's most respected wine writers. Following his gut instinct allows him the complete realization of his dream and his mission remains to make wines that fully express the uniqueness of the vineyard and the region while capturing the voluptuous flavor of the grape and the kiss of cool California breezes and warm sunshine.

Traditionally, Joe harvests fruit with much more modest sugar levels and much higher natural acidity than many of his fellow growers. The belief that Arcadian wines will continue to evolve in the bottle for years to come and that this continued evolution will ultimately produce a much more interesting wine is what drives Arcadian's--and Joe's---philosophy of winegrowing.