

# 2013 SYRAH “LE POUSSEUR” | CENTRAL COAST

**L**a syrah,” the French say—syrah is deeply and elementally feminine. It is perfumed elegance; enchanting and captivating rather than overpowering. One is disarmed by its freshness, its strangeness. Like Borges’s *Zahir*, syrah makes an indelible impression. One will wander the world till the end of one’s days, its sublime, haunting fragrance gradually displacing all thoughts and memories, including the knowledge of one’s own name.

## TASTING NOTES

If the '12 Pousseur bore an uncanny resemblance to Crozes-Hermitage, our '13 Syrah definitely shades slightly in the direction of a St. Joseph. With a (gulp) substantial (63%) percentage of Bien Nacido Syrah in the mix, we certainly recognize the contribution of the mostly coolish (global climate change adjusted) Santa Maria climate to the natural acidity and freshness of this wine, as well as to the correctness of varietal expression. Wild plums, blackberries, Griotte cherries and licorice (of course). The tannins are soft and supple, but the wine has so much persistence, there is every indication that it will greatly benefit from cellaring. But for now, the Pousseur will enormously benefit from decantation and the investment in large balloon Burgundy glasses. Excuse me, a lamb chop with a bit of a minty chimichurri is calling my name.

## VINEYARD | PRODUCTION NOTES

Dedicated to producing wines in a more unaffected, hands-off style, Bonny Doon Vineyard created the 2013 Syrah “Le Pousseur” from syrah sourced from four exceptional cool climate Central Coast growers in the Santa Maria area, known for exceptional quality and close care of their vineyards. The grapes from each vineyard were hand harvested, sorted, and fermented individually. The result is an elegant blend of concentrated black fruits, spice, and earth. For optimal enjoyment, we suggest a gentle decanting, allowing the wine to breathe.

## INGREDIENTS

Grapes, tartaric acid, and sulfur dioxide.

In the winemaking process the following were utilized: indigenous yeast, yeast nutrients, French oak chips and French oak barrels.

At time of bottling, this product contained: 43 ppm total SO<sub>2</sub> and 27 ppm free SO<sub>2</sub>.

**BONNY DOON  
VINEYARD**

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## VITAL STATISTICS

Varietal Blend: 100% syrah  
Appellation: Central Coast  
Vineyards: 63% Bien Nacido,  
34% Alamo Creek, 3% Ventana  
Alcohol by Volume: 13.5%  
TA: 6.0 g/L  
pH: 3.87  
Production: 3,525 cases  
Optimal Drinkability:  
Drinkable upon release (Feb. 2016),  
5-8 years ageability  
Label Artist: Bascove



## REGION



## WINEMAKER Randall Grahm



## SENSITIVE CRYSTALLIZATION

*Distinctive yet delicate, the harmoniously aligned core vacuoles evince richly integrated fruit characters. Slender crystals in the median highlight a balance of floral and herbal tones. Full peripheral crystalline extensions reflect great depth of flavor and a firm structure that rewards decanting and patient cellaring.*

