



2023 OCEANO SYRAH - REDUCED ALCOHOL, 3.5% ABV



Grape variety: 100% Syrah

Clones: 383, 174

Vintage: 2023

Vineyard: Spanish Springs

Appellation: San Luis Obispo Coast

Location: Price Canyon, 1.5 miles east of Pismo Beach

Soils: Marine shale, limestone, sandstone, fossilized shells

Climate: Coolest climate in California, coastal fog

Harvest dates: 10/4/2023

Bottling date: 7/31/2024

Alcohol: 3.5%

Production: 100 cases

Bottle size: 750ml, 12pk

Farming practice: SIP (Sustainability in Practice) Certified

MSRP: 60.00

UPC Code: 753386444264

Winemaking Notes:

Vinification: Stainless steel tank fermentation

Maturation: 10 months aging in French oak barrels on lees with weekly stirring

Barrels Type: 228-L French oak barrels

Barrel program: M, M+, 2 - 3 x filled

Dealcoholization and Additions:

Method: Spinning Cone Column

Serving size: 5oz

Calories: 38

Total sugar: 2g

Ingredients: Reduced alcohol Syrah Wine, Invert Sugar.

Vintage Summary:

Harvest began more than a month later than the previous year. The growing season brought 150% of the region's average rainfall, followed by a cool spring that delayed and extended bud break until early April. While the impacts of the rain were mostly positive, the moisture resulted in high mildew pressure. Due to large canopies, vineyard teams dedicated extra time to leafing and removing side shoots from the plants.

Tasting Notes:

The wine boasts a deep purple hue and offers a complex bouquet with prominent notes of blackberry and plum, complemented by nuances of spice box, cigar box, and black pepper. Hints of tobacco, and dark plum interlace with subtle touches of dried cranberry, and hibiscus tea. On the palate, the wine exhibits grippy tannins and moderate acidity, providing a balanced structure. It has a medium-plus body and finishes long with hints of dark plum and spice.

Pairing Suggestions:

This wine pairs wonderfully with rich and flavorful dishes, complementing the richness of duck and lamb, the smoky flavors of grilled steak, and the savory elements of a festive holiday dinner. Its earthy tones are perfect with mushrooms and truffle, and its spice notes enhance steak au poivre. It also pairs well with grilled sausages, peppers, and wild game, making it a versatile choice for any meal.