



Wedell
CELLARS

2012 Wedell Cellars Manchester Vineyard Syrah

FOR OUR 2012 WEDELL CELLARS MANCHESTER VINEYARD ARROYO GRANDE VALLEY SYRAH WE SELECTED THE SMALL HAND-FARMED FAMILY OWNED VINEYARD IN THE ARROYO GRANDE VALLEY TO PRODUCE A VERY INTENSE FRUIT DRIVEN WINE.

IT HAS ALWAYS BEEN OUR PHILOSOPHY THAT LESS IS MORE AND WITH THE 2012 WEDELL CELLARS MANCHESTER VINEYARD ARROYO GRANDE VALLEY SYRAH WE TAKE THIS DEDICATION TO A NEW LEVEL. WE HAVE ALWAYS BEEN COMMITTED TO PRODUCING OUR WINES IN THE OLD WORLD STYLE, EMPHASIZING THE TERROIR OF THE VINEYARD WHILE CREATING A COMPLETELY BALANCED FOOD FRIENDLY WINE AS OUR FINAL GOAL. THE VINES, NOW IN THEIR ELEVENTH YEAR, PRODUCED A SMALL AMOUNT OF INTENSELY FLAVORED GRAPES. THE ENTIRE HALF ACRE VINEYARD WAS NETTED AND THE GRAPES WERE SELECTIVELY THINNED AFTER TURNING COLOR. THE SUMMER WAS MODERATE WITH OVERCAST IN THE MORNING AND AFTERNOON SUN. THERE WAS NO RAIN OR MAJOR HEAT WAVES. THE VINEYARD IS LOCATED IN THE EASTERN PORTION OF THE ARROYO GRANDE VALLEY WHERE THERE IS LESS OCEAN INFLUENCE AND THE AFTERNOONS ARE WARM ENOUGH TO ALLOW SYRAH TO DEVELOP BEAUTIFULLY. FINALLY ON OCTOBER 7TH THE GRAPES WERE SELECTIVELY HAND PICKED EARLY IN THE MORNING. WITH THE SUGARS AND ACIDITY IN PERFECT BALANCE, THE GRAPES WERE CHILLED FROM THE OVERNIGHT COOLING AND WERE RUSHED TO THE WINERY WHERE THEY WERE HAND SORTED AND DESTEMMED, ALL GREEN MATERIAL WAS REMOVED. THEN FOLLOWING THE TRADITIONAL METHOD IN THE RHONE VALLEY WE CO-FERMENTED THEM WITH A SMALL AMOUNT OF VIOGNIER GRAPES FROM THE SANTA YNEZ VALLEY. THE GRAPES WERE COLD SOAKED FOR THREE DAYS AND THEN OPEN TOP FERMENTED IN A SMALL BIN USING INDIGENOUS YEASTS WITH A GENTLE PUMP-OVER AT REDUCED TEMPERATURES FOR TEN DAYS. THE WINE WAS THEN GENTLY AND LIGHTLY PRESSED AND PLACED IN ONE NEW AND TWO ONCE USED FRENCH OAK BARRELS. WHILE THE WINE AGED SUR LIE FOR THIRTY-ONE MONTHS IT UNDERWENT COMPLETE MALOLACTIC FERMENTATION. FINALLY WHEN WE FELT THE WINE WAS READY IN AUGUST 2014 IT WAS RACKED OFF ITS LEES AND BOTTLED UNFINED AND UNFILTERED.

THE DEEP COLOR AND INTENSE BOUQUET OF VIBRANT BLACKBERRY, VIVID BOYSENBERRY AND WILD BERRY ARE ONLY A HINT AT WHAT AN EXTRAORDINARY WINE WE HAVE CREATED. THE RICHNESS, COMPLEXITY AND FULL-BODIED NATURE OF THE 2012 WEDELL CELLARS MANCHESTER VINEYARD ARROYO GRANDE VALLEY SYRAH MAKE THE WINE A PERFECT ACCOMPANIMENT WITH MANY HEARTY FOODS. THE BEAUTIFUL BALANCE THE WINE POSSESSES ALLOWS IT TO BE ENJOYED NOW WHILE KNOWING THAT IT WILL MATURE BEAUTIFULLY FOR YEARS TO COME.

Maurice & Susie Wedell

TECHNICAL NOTES

HARVEST DATES	OCTOBER 7, 2012
BRIX, ACIDITY AND ALCOHOL	24.7 AT HARVEST, 3.50 PH, 5.90 TA, 14.9% ALCOHOL AT BOTTLING
BARRELS	1 NEW ERMITAGE FRENCH OAK BARREL, 2 USED MEYRIEUX FRENCH OAK BARRELS
BOTTLED	AUGUST 16, 2014
PRODUCTION	750ML: 140 SIX PACK CASES, 1.5 LITER: 18 MAGNUMS

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