

Brassfield Estate 2022 Syrah Perspective

Brassfield Estate wines reflect the distinctness and diversity of our vineyards – from the elevated valley floor of High Serenity Ranch to the lofty and secluded Volcano Ridge. With cool marine breezes, volcanic soils and high elevations ranging from 1800 ft. to 3000 ft, High Valley's unique transverse geography makes this AVA an unparalleled North Coast wine growing region. The eastern and southern regions of High Valley boast views of the largest natural lake in California, Clearlake. Additionally, Lake County claims the title of the best air quality in the state. Brassfield Estate wines are fruit-driven, balanced and delicious.



ALCOHOL: 15.3 % | **pH:** 3.69 | **COMPOSITION:** 92% Syrah, 8% Viognier

VINEYARD:

At a lofty 3000ft. above sea level Perspective Vineyard sits high above Paradise Valley and Clearlake Oaks. This vineyard offers a commanding view of Clearlake and Mt. Konocti. Our highest elevation site is not only our most visually stunning, but also our most unique, planted with six different Syrah clones, and utilizing a Roman trellising system. Perspective is one of the only vineyards in North America to be planted in this fashion. The terroir is reminiscent of the Côte-Rôtie region in Rhône Valley, with howling winds that cool the vines on hot days. This vineyard was planted with an exceptionally high density, creating a perfect setting for inducing vine stress. Such stress limits the yield of the crop, which in turn leads to the production of wines that are richly concentrated and possess a multifaceted complexity.

WINEMAKING:

Here at Brassfield Estate, our winemaking emphasizes quality and the use of traditional handcrafted techniques, which create wines that have both power and finesse. We hand-picked the grapes for our Perspective Vineyard Syrah in the early morning to optimize fruit quality. We then crushed and transferred the fruit to our two open top oak fermenters and small stainless tanks. The wine was then barreled down to undergo malolactic fermentation in our extensive wine caves. To showcase the fruit and structure of this wine, we used 35% new French and Hungarian oak barrels. Sur lie aging with battonage (lees stirring) once a month created additional body and texture in the wine. This wine is unfinned and bottled with minimal filtration to preserve aromatics and maximize quality.

TASTING NOTES:

This wine presents a dark and intense aroma, immediately captivating with notes of ripe blackberry, a delicate touch of black pepper and a pronounced display of extraction. Delicate floral hints of violet and lily intertwine with subtle vanilla undertones. On the palate, flavors of black cherry dominate, supported by a rich and textured mouthfeel that extends the tasting experience. The very long finish unfolds gracefully, revealing nuances of dried herbs and is further enhanced by a lingering essence of mahogany. This wine showcases a perfect balance of intensity and complexity.