BROCKMEYER FAMILY WINES

2023 Syrah

Foxtrot Vineyard, Santa Barbara County

Winemaking

These Syrah grapes were harvest early in the morning and enjoyed an overnight cold soak before being processed the next day. We used 2/3 destemmed and 1/3 whole cluster grapes. The fermentation process took place in a 1 ton plastic fermentation bin. After 10 days the must was gently pressed and then transfered to one new and one neutral French oak barrel. The wine completed malolactic fermentation over the next two months and then the wines aged gracefully for 15 months in 50% New French Oak and were bottled without fining or filtration on March 26, 2025.

Vineyard

As we expanded our vineyard reach with the 2022 harvest, Brock tapped one of his client's exciting new projects, Foxtrot Vineyard. It is located adjacent to the northwest corner of the Sta. Rita Hills AVA, in Santa Barbara County near the town of Lompoc. This location garners the Santa Barbara County designation. To suggest he cherry-picked from the 40+ vineyards he has been involved in discovering and developing over his career would be a good suggestion.

Syrah is one of eight varietals planted here, chosen to take advantage of the cool climate. It is located at the northern end of a box canyon that is buffered from the coastal weather influence of the ocean, from the west, by the ridge line of the Purisima Hills. The Syrah block lies on the upper bench of a south-facing slope so while it gets ample sunlight, ripening is slow maintaining great freshness.

Technical Data

Harvest Date – November 8, 2023
Harvest Brix – 23.6˚
Alcohol – 14.6%
Titratable Acidity – 5.5 g/L
pH – 3.71

Cases Produced - 55

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