



**THE CENTRAL COAST GROUP PROJECT
2012 “NAMES” SYRAH – WHITE HAWK VINEYARD
SANTA BARBARA COUNTY**

when i first embarked on this winemaking odyssey, sourcing fruit from White Hawk Vineyard was high on my priority list. previously, George Cossette at Silverlake Wine had introduced me to older vintages of Syrah from White Hawk's eponymous label (which had folded and was basically out of circulation). the wines were solid but what struck me was the unique quality of the fruit. it was the first domestic syrah that truly reminded me of the floral aromatics and subtle savory, herby, spicy notes i love about Northern Rhones, yet it also had a uniquely deep and minerally fruit profile that was entirely its own... it was kind of a bummer to discover my love for this fruit wasn't novel.

there were a number of famous, highly regarded cult wineries that sourced from White Hawk. the vineyard was always sold out and had a long waiting list.

Kevin Merrill was one of the vineyard managers who set aside some fruit for me when i launched CCGP in 2012. in this case, 3.5 tons of White Hawk Syrah -- 3 different clones from 3 different blocks -- and a few hundred pounds of Viognier. this is the wine i present to you today. concentrated, powerful, structured and balanced with aromatic fruit, spice and savory elements. this is paradigm Central Coast Syrah, and our flagship wine.

TASTING NOTES

the manifest spirit of Côte-Rôtie & soul of Piedmont meet in a garage in Buellton

from the deep marina sands of White Hawk Vineyard/a cool climate Syrah born of native yeasts, extended skin contact, structural lees stirring & minimal sulfur/this wine is alive & complex from first swirl/emitting an intoxicating bouquet of tea smoked notes/kirsch, grenadine, cedar, violets dance with vanilla bean, leather, finocchiona & dried apricot/beautiful aromas & lush textures fill the palate/ fresh blackberries & pomegranate coulis open into a vein of cherry liqueur/balanced by a tightly knit tapestry of savory herbs & spices/grilled game/espresso bean

while definitely young, the 2012 “Names” is almost philosophical in its ability to express dualities & make sense of dissonance/with racy acidity & fine-grained tannins supporting a concentrated, lengthy, highly satisfying conclusion

WINEMAKING

- 95% WHITE HAWK VINEYARD SYRAH (CLONES 1, 174 & 877)
- 5% WHITE HAWK VINEYARD VIOGNIER (CO-FERMENTED)
- 30% WHOLE CLUSTER
- ALL GRAPES WERE PICKED ON THE SAME DAY AND VINIFIED IN THE SAME WAY BUT IN SEPARATE LOTS ACCORDING TO BLOCK AND CLONE (A DECONSTRUCTED FIELD BLEND). A CUVEE OF 4 LOTS WAS BLENDED 2 MONTHS PRIOR TO BOTTLING
- 100% NATIVE/AMBIENT FERMENTATION
- 43 DAYS TOTAL MACERATION TIME
- ML COMPLETED ON THE SKINS
- AGED FOR 20 MONTHS IN 100% NEUTRAL FRENCH OAK BARRIQUE {18 MONTHS ON THE GROSS LEES}
- 15.4% ALC./3.65 Ph
- BOTTLED BY HAND VIA GRAVITY
- UNFINED/UNFILTERED
- 150 CASES PRODUCED