



THE CENTRAL COAST GROUP PROJECT (CCGP)
2013 “VARIATIONS ON A CLONE, OP. 1, 174 & 877” SYRAH – WHITE HAWK VINEYARD
SANTA BARBARA COUNTY
(DOCUMENTARY SERIES)

each “Variation” represents a single Syrah clone from White Hawk Vineyard that went into the “Names” cuvée/each clone was picked on the same day from different blocks of the vineyard & vinified in exactly the same way/a rare opportunity to taste the differences among Syrah clonal selections from the same vineyard in a controlled sampling/each wine is beautiful in itself & stands up on its own merit/your palate may lean towards one or more of the “Variations” or the “Names” cuvée/the fun is in figuring that out/experiencing each of the single expressions & seeing how & what they sing when they marry

the labels are photos of the last dregs in the press pan after pressing each clone to barrel, essentially the after-image of each wine.

TASTING NOTES BY ANTONIO GALLONI

OP. 1: "A distinctly meaty, gamy expression of Syrah emerges from the 2013 Syrah Variations on a Clone, Op. 1. Licorice, scorched earth, tobacco and incense accents abound in this expressive, highly nuanced Syrah from Scott Sampler. The Op. 1 was done with 5% co-fermented Viognier."

OP. 174: " The 2013 Syrah Variations on a Clone, Op. 174 is sourced from the lower portion of White Hawk. In the glass, the 174 presents a distinctly red-toned, floral profile next to other wines in this range, which is pretty remarkable considering they all come from the same site! Polished and refined to the core, the 2013 has a lot to say and to offer. Rose petal, blood orange, mint and spice overtones add an exotic flair."

OP. 877:" The 2013 Syrah Variations on a Clone, Op. 877 is the most powerful and structured of the three wines in the Variations on a Clone series. Powerful tannins and beams of acidity shape this beautifully persistent Syrah. The 2013 is going to need time to develop the full breadth of its aromatics. Today, the dark fruit flavors are quite primary.

WINEMAKING

- OP. 1 – 90% CLONE 1 SYRAH/10% VIOGNIER (CO-FERMENTED)/15% WHOLE CLUSTER
- OP. 174 – 100% CLONE 174 SYRAH (DESTEMMED)
- OP. 877 – 100% CLONE 877 SYRAH (DESTEMMED)
- ALL GRAPES WERE PICKED ON THE SAME DAY AND VINIFIED IN THE SAME WAY (A DECONSTRUCTED FIELD BLEND)
- 100% NATIVE/AMBIENT FERMENTATION
- 101 DAYS TOTAL MACERATION TIME
- ML COMPLETED ON THE SKINS
- AGED FOR 30 MONTHS IN 100% NEUTRAL FRENCH OAK BARRIQUE {24 MONTHS ON THE GROSS LEES}
- UNFINED/UNFILTERED
- 252 THREE-BOTTLE SETS (750ML) + 8 THREE-MAGNUM SETS (1.5L) PRODUCED