

HECHO *Por* RUBEN

SYRAH 2014

ballard canyon

TECH

VINEYARD COMPONENTS

50% Harrison Clarke Vineyard,
50% Boa Vista Vineyard

VARIETAL BLEND

100% Syrah

VINIFICATION

100% whole-cluster, foot-trod and pumped
over daily, no sulfur added through
fermentation

FINAL ANALYSIS

alcohol: 14.5%

COOPERAGES & ELEVAGE

Neutral 500L French Oak Puncheon

RELEASE DATE

October 2017

HARVEST DATE

Harrison Clarke Harvest: Sept 24 2014
Boa Vista Harvest: October 7 2014

TOTAL PRODUCTION

250 cases

NOTES

BACKGROUND

Vineyard Manager Ruben Solorzano started making wine in order to eliminate variables. By taking control of the winemaking process, using the exact same fermentation process and aging process for his different vineyard micro-blocks – he could focus in on and compare the effects of different pruning, training and harvesting decisions he made in a given block. Since his first vintage in 2008, the lots usually have been blended together, but not before Ruben tastes and compares each barrel, making mental notes on vineyard best-practices.

VINTAGE

The easy growing season of 2014 gave Ruben plenty of time to experiment for Hecho Por Ruben. His trials spanned two different vineyards.

Harrison Clarke: the warmest vineyard in Ballard Canyon – harvested September 24

Boa Vista Vineyard: Southern Ballard Canyon at lower, cooler elevation with slower burn-off of morning fog.

AT THE WINERY

In order to keep each small lot harvested from both vineyards separate – small, open-top stainless steel fermenters were used instead of our larger Concrete vessels. In order to keep winemaking technique the same for each vineyard experiment, all lots were fermented entirely whole-bunch, with one 20 minute foot trod when clusters were poured into the tanks. One punch down per day and two pump-overs.

SENSORY

Densely packed and powerful from the nose through the mouth. On the nose, a touch of garnet rims black olive and clean smoke. Through the coating, warm darkness of the mouth, balancing tart cranberry emerges above the tannin on the backbone. The stem-inclusion isn't overt, but resides in a shadowy forest element. Certainly a savory, serious Syrah but with just enough ripe fruit to make it yummy out of the gate.