

# the hilt

## 2023

*The Estate wines are defined by the fruit and flavors of our little southwestern corner of the Sta. Rita Hills. They speak of the nuances and complexities of our properties as a whole. These wines take into account the many aspects, clones, soil types and other properties of our estate. They give us the maximum amount of blending components and, represent the most complete wines in our portfolio.*

### **Matt Dees, Winemaker Notes:**

Classic floral and spicy notes with a Sta Rita Hills twist. Lychee, jasmine, and honeysuckle with so much Mexican lime in the mix. Slate, ginger, and lemongrass. You can smell the salt and dried sage that the cool wind brings to our property every day. Highlights minerality at its best alongside crisp acidity and a persistent note of early-season apricot. Chiseled, dry, and long with wonderful sea salt notes. Phenolic finish that frames the lingering notes of lime juice and wet stone. This is an absolutely direct translation of our soils, wind, site, and proximity to the sea. You can almost hear the waves of the Pacific if you put your ear to the glass.

### **Estate Syrah**

*Not yet reviewed*

|                   |   |
|-------------------|---|
| CASES:            | 135   |
| ALCOHOL:          | 12.5%   |
| BLEND:            | 100% Riesling   |
| APPELLATION:      | Sta. Rita Hills   |
| CLONAL SELECTION: | 94% Bentrack Vineyard (Clone 1 and 23),<br>6% Radian Vineyard (Clone 1 and 23)  |
| VINE AGE:         | 15  |
| BARREL REGIME:    | 10 months in combination of once used 800L oak foudre and stainless steel tank. Destemmed and left on skins for 7 hours prior to pressing. 5% botrytis included. 24-hour debourbage prior to racking. |

