



## “ALOUETTE” SYRAH 2024



### APPELLATION

Adelaida District  
Paso Robles

### BLEND

83% Syrah  
17% Counoise

### TECHNICAL NOTES

13.5% Alcohol by Volume  
1000 750 mL Bottle Cases

### FOOD PAIRINGS

- Roast pork loin
- Spicy sausages
- Charcuterie
- Mixed tapas
- Grilled vegetables

### DETAILS

2024 is the first vintage of our Alouette Syrah, focusing on a fresh, crunchy style for this classic Rhone grape. Syrah can produce wines with a range of expressions from inky and dark to lively and bright. For this Alouette bottle, we've chosen our brightest unoaked Syrah lots (83%) and added 17% Counoise for additional translucency and lift.

### TASTING NOTES

A beautiful deep garnet color. Pretty on the nose, with brambly, minty black raspberry fruit and a chalky mineral note. Juicy on the palate with flavors of cassis and black plum, crushed rock, and a cedary spice box note. The finish is fresh and appealing with lingering crunchy black fruit notes. Would be lovely lightly chilled or at cellar temperature.

### PRODUCTION NOTES

Syrah is a chameleon. It can produce rich, jammy wines with flavors of blueberry and melted licorice. It can produce dense, structured wines with powerful tannins, capable of long aging. And it can produce lively, mineral inflected wines which do an amazing job of reflecting terroir. In 2024, we had all three aspects of Syrah in our cellar. We used it in all our blends, as usual, and made a lovely varietal Syrah from some of our more powerful lots released in 2027. We also identified some of the highest-toned, most mineral-toned lots of Syrah that we believe would be perfect for near-term drinking and blended them with one lot of Counoise that we felt would bring additional translucency and vibrancy to the finished wine. This Alouette Syrah was blended in November 2025 and aged in stainless steel until bottling in April 2026.

The grapes for this Alouette Syrah bottling were 100% grown on our Regenerative Organic Certified™ and biodynamic estate vineyard.

### VINTAGE NOTES

The 2024 vintage began with our second consecutive wet winter, giving the vines good reserves for the growing season. After a normal budbreak and a cool first half of the summer, those reserves were tested by our warmest-ever July and above-average temperatures through October. That led to a compressed harvest that was largely done by the second week of October and yields roughly 20% below our long-term averages. The low yields and warm year combined to produce fruit with intense flavors and noteworthy vibrancy.

### CERTIFICATIONS

**Vineyard:** California Certified Organic Farmers (CCOF), Demeter Certified Biodynamic®, Regenerative Organic Certified® (ROC™)

**Wine:** California Certified Organic Farmers (CCOF), Regenerative Organic Certified® (ROC™)

