

Vintage 2024



Syrah

Caleta, Santa Cruz Mountains

AROMA

black currant, menthol, olive tapenade

FLAVOR

salted plum, bay leaf, violet

FOOD PAIRINGS

Merguez w/ Labneh, BBQ ribs, charred eggplant

VINIFICATION

2.2 tons of Syrah hand-harvested and sorted on the chilly morning of Oct 12th. Fermented with 75% whole clusters on native yeasts. A 5-day cold soak preceded spontaneous 15-day fermentation with once daily punch downs. The wine was aged in used French oak for 20-months. Bottled unfinned/unfiltered.

SITE

A home-vineyard near Aptos, 4 mi from the Pacific Ocean. At 600 ft it sits in a transitional zone where fog breaks up into cool sunlight. This heavily forested zone is on a deep colluvial fan of sand and calcareous soils with excellent drainage. The cold, maritime climate necessitates rigorous farming, extended hang times, and a steady temperate. Owners Frank & Carol Saveria with their viticultural ace Prudy Foxx are up for the challenge.

NOTES

Caleta is not an every year wine. We did not bottle one in 2023 due to a late-October heat spell. The wine's infrequency points to its extreme location. The Aptos-Corralitos zone in the low-lying hills of the Santa Cruz Mountains is better known for early-ripening Pinot Noir. Syrah is notoriously slow to ripen and is generally planted in milder zones. This is the secret sauce of *Caleta*: too cold, too foggy, too close to the nearby Bay. And yet... when the stars align it gives us a wine with few equals in California. Our last rendering (2022) won 2nd place in The Judgement of Paris 50th Anniversary Tasting—besting not only the field of American Syrahs, but also the icons of France. It was a proud moment. This 2024, which fully ripened at 13.3%, will not disappoint.

DETAILS

Vineyard

Saveria Vineyard

Appellation

Santa Cruz Mountain

County

Santa Cruz

Winemaker

Drew Huffine

Production

124 cases

Anticipated maturity

2029-2032+

Harvest dates

10/12/24

Bottling dates

7/7/26

First Bottling

2013

Yield

1 T/acre

Clones

Estrella &

Syrah Noir

Alcohol

13.4%

pH

3.59

Brix

21.9°

Total acidity

5.9 g/l

Residual sugar

0.6 g/l

Farming Methods

Practicing Organic