

Wrath

2021 Wrath Destruction Level, Syrah-Grenache

Overview

Wrath represents a nexus of nature and an unbridled passion for winemaking. We produce site-driven Pinot Noir, Chardonnay, Syrah, Falanghina and Sauvignon Blanc from our estate vineyard and respected properties in the Santa Lucia Highlands. Our production is small, our distribution is limited and our wines reveal attitude, passion, and an inherent respect for what a vineyard can give us.

Philosophy

Our wines are a record of the topography, geology and climate of a finite, naturally defined piece of land over the span of a growing season. They chronicle the elaborate dance between terroir, grape, people and time. While all of our wines possess strong varietal characteristics, their real strength is their ability to deliver the unique aromatics, flavors and textures of a specific site.

Production Notes

In antiquity, the wrath of a victorious army often left cities burnt to the ground, the charred remnants of once great civilizations. Such was the case with the Greek destruction of Troy and the Roman obliteration of Carthage. Thousands of years later, these events show up as dark carbon-filled strata, or destruction levels, in the archaeological record. The subtle smoky quality that permeates the Wrath Destruction Level Rhone Blend is an ode to the smoke-filled smell of victory that greeted the victorious generals of the classical world. Our 2021 Destruction Level is undeniably greater than the sum of its parts. As with past vintages, this red Rhone blend is composed of grenache from the Ventana Vineyard and syrah from our estate vineyard, both cool sites in Monterey County. The 2021 vintage in Monterey began with colder than usual winter temps so budbreak happened later than early-mid February, which is the norm. However, summer temperatures were cooler than the usual so vines had a chance to ripen slowly and completely. All in all, it was one of the best growing seasons in several years and resulted in high quality fruit and slightly better than usual yields. Grapes are hand harvested and hand sorted. 20% of the lots experience whole cluster fermentation. Aging takes place for 10 months in French oak barrels and the wine rests for another 12-24 months in bottle.

Technical Data

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| Vineyards | Wrath (Syrah), Ventana (Grenache) |
| AVA | Monterey |
| Clones | 50% Syrah, 50% Grenache |
| Oak | 100% French oak; 30% new |
| Alcohol | 14.5 |
| Cases produced | 271 |
| SRP | \$39 |