



2013 Archium “Dissident”

Growing Season

The 2013 vintage will go down as a great one in Santa Barbara County – a true “winemakers’ dream.” It produced a bumper crop similar to that in 2012, following several years of cooler growing seasons and frost damage that decreased yields. After a dry winter, 2013 had early bud break and a large fruit set, which we thinned by perhaps as much as 60 percent. The crop was defined by many loose clusters with small berries – clusters that we were pleased to find were heavier than usual, indicating a number of concentrated grapes. Warm weather in mid-July and a heat spike over the Labor Day weekend set ripening in motion earlier than usual. This was great news as early seed ripening helps produce good tannins in the wine! There was beautiful stem lignification and a superb balance of flavor and acidity in the grapes. Harvest took place block by block as the crop became optimally ripe (during which we found lower than average sugar levels in the fruit). The 2013 wines from this region show remarkable composition and stasis. They have great balance and structure, but with impressive levels of power and concentration, all punctuated by an incredible, deep, dark color, as seen in the reds. Overall, extraordinary conditions prevailed through an early and extensive growing season, creating an exceptional and exciting vintage!

Vineyards

Stolpman Vineyard | Santa Ynez Valley, Ballard Canyon AVA
Elevation 800 feet, clay topsoil atop dense limestone, dry-farmed, planted 1992

McGinley Vineyard | Santa Ynez Valley, Happy Canyon
Elevation 800 feet, south facing exposure, thick clay loam soil, planted 1996

Varietal

34% Syrah | Clone 877 | Rootstock 110R
33% Grenache | Clone Alban 2 | Rootstock 5C
33% Mourvèdre | Clone 369 | Rootstock 110R

Harvest Notes

Syrah | September 11th | Brix 24 | pH 3.8
Grenache | September 27th | Brix 22.3 | pH 3.4
Mourvèdre | October 14th | Brix 21 | pH 3.6

Fermentation and Blending

After a 24-hour cold soak, the Syrah was inoculated with PBYR Phytterra yeast. After a 24-hour cold soak, the Grenache was inoculated with RC212 yeast and included 20% whole clusters. The Mourvèdre was also cold soaked 24 hours and then inoculated with RC212 yeast. The wine was racked and blended on April 13, 2014.

Aging

100% Neutral French Oak

Bottling

August 20, 2014

Production

92 Cases