



AVA: Santa Ynez Valley

COMPOSITION: 93% Syrah, 6% Viognier, 1% Roussanne

WINEMAKING NOTES: Simultaneously picked on multiple days in mid-September, both the red & white fruit were destemmed, hand-sorted and then co-fermented together with indigenous yeasts in concrete tanks. The tanks were punched down 3 times a day for two weeks, and then drained and pressed to 500 liter French oak puncheons, 70% of which were new. Malolactic fermentation took place in barrel. The wine was racked to blend after 8 months, and remained in barrel for a total of 18 months. Bottled unfinned & unfiltered in June of 2016.

TASTING NOTES: The 2014 Côte Blonde is a compelling, very expressive wine that is just beginning to reveal what it will ultimately deliver. The Viognier adds a subtle white flower component to the exotic aromatics, while the palate is soft, juicy, and pure Syrah in nature. Dark fruits shine through, with a touch of liquorice and spice rounding out the bright and balanced mouthfeel. Forward and precocious now, the wine will continue to unfold and develop over the next 10 years.

RELEASE DATE: August, 2017

Order ANY 3, 6, or 12 bottles and you can become a Club Westerly member to save 20% - 30%.

## WESTERLY COTE BLONDE