



2012 Syrah Zayante Vineyard



The Vineyard

Zayante Vineyard, is located in the Upper Zayante area of the Santa Cruz Mountains on a southwest facing slope. The vineyard is owned and farmed by Greg Nolton and Kathleen Starkey. Planted in 1988, the 18 acre vineyard sits at an elevation of 1,100 to 1,300 feet. Monterey Bay influences combine with sandstone and loamy soils to produce wines with minerality and striking acidity. Plantings: Chardonnay, Zinfandel, Merlot, Cabernet Sauvignon, Barbera, Grenache.

American Viticultural Area

Santa Cruz Mountains

Varietal Blend: 100% Syrah

Vine age: 1988

Harvest: October 11th, 2012

Aging: 22 months in 100% neutral oak

ALC 14.1%

Production: 445 Cases

Tasting notes by consulting Master Sommelier Ian Cauble

First of all I must say the Zayante Vineyard is one of my favorite sights in the Santa Cruz Mountains. Organic, own rooted, and dry farmed is a rarity in California and the potential of this vineyard is serious. Older vintages of Beauregard Zayante Syrah are some of the best I have ever taste from California. The 2012 has a dark crimson core with garnet hues on the rim. The aromas smell like fresh blueberries, blackberries, fresh grapes and black cherries with a touch of black pepper, meat and damp forest which will come out with age. The palate is medium bodied with spicy notes of grilled black and blue fruits, black pepper, soy sauce, baking spices and crushed stones. This wine is very pleasurable now, but to experience the potential of this wine I would advise waiting a few years to open it. This wine will begin to soften up at the end of 2017 but most likely really hitting its stride in 2020 and will stay there for another 5-10 years if kept well.



The Santa Cruz Mountain American Viticultural Area

The Santa Cruz Mountains Appellation is nestled in one of the most unique natural environments in the world. Mountain terrain, marine influence, varied micro-climates, and distinctive soils combine to produce some of the finest conditions for winegrowing.

The Santa Cruz Mountains are called "America's Premier Mountain Appellation" because it was the first winegrowing region in the nation to be defined by a mountain range. The peak of Mount Madonna forms the southern boundary, and the sparkling waters of Half Moon Bay define the northern boundary. The minimum vineyard elevation is 400 feet on the ocean side and rises from 400 feet on the eastern San Francisco Bay side to 800 feet at the southeast boundary. Vineyards are planted as high as 3,200 feet. The appellation exceeds 400,000 acres although vineyard plantings are around 1,500 acres.

The Santa Cruz Mountains vineyards are among the precious few situated close to the cooling effects of the ocean and the San Francisco Bay. Many wineries boast breathtaking ocean views. The temperate climate typically encourages early bud break. During the growing season, the fog tends to roll in some sometime in the late afternoon with the sun burning it off the next morning. This allows the grapes to ripen in cooler temperatures. Harvest usually begins in mid-September with some vineyards harvesting as late as November. The longer growing season allows the grapes to mature slowly with intensely complex flavor.