

# Tipsy Rose Wines

## 2023 Syrah

Region: Lake County, CA

Vineyard: Wild Diamond Vineyard

Vintage: 2024

Varietals: Syrah

Farming: Sustainable

Wine Type: Still Red

Winemaker: Maria Chiancola



### WINERY OVERVIEW:

This project began modestly, after several years as a wine retailer. I wanted to learn more about the product I was selling. To do so, I joined Jerome Bressy at Gourt de Mautins in Rasteau, France for a harvest in 2014. I learned so much, and wanted to know more. In 2016, I went to Napa to assist Nicole Abiouness with her harvest. She encouraged me to make a barrel of my own wine. That was the start of Topsy Rose Wines.

Rhone varietals are my own personal preference, so I began there. First, Grenache, then adding Viognier, Syrah, and a saignée Rosé. Over the past nine years, I have continued to add varietals, and to learn, drawing on the relationships that I have developed as a boutique retailer, talking to any winemaker willing to share their technique and their philosophy. Most winemakers are excited to share. That has been my education.

My goal is a simple one. I want to make wine that is precise, delicious, approachable, affordable, and pleasant to enjoy. I also prioritize responsible treatment of the earth and ethical care for the people with whom I work. To do that, I work closely with my growers, all of whom are organic, sustainable, and regenerative, and who are willing to allow me to have some say in how my grapes are treated and when they are picked. I want to preserve freshness and balance, which starts in the vineyard. From there my philosophy is to gently guide those grapes thru a natural fermentation with minimal intervention.

### VINEYARD NOTES:

Bruce Regalia oversees the vineyard management at Wild Diamond Vineyards, which sits at the apex of southwestern facing foothills of Red Mountain, at an elevation of 2200 feet with 360 degree views. Bruce and his crew strive to work in harmony with nature with eco-friendly efforts to control yields and produce high quality, robust fruit for reds. The unique quality of the volcanic soil produces an intensity that allows for picking at relatively low Brix by California standards, while still optimizing phenolic ripeness. Volcanic hillside soils dominate in the Red Hills and the High Valley AVAs. These soils are characteristically gravelly or rocky and very well-drained. The resulting wines are intense and flavorful while maintaining the acidity to still cleanse the palate. This is the balance I seek in my reds. The cool mountain evenings allow for a longer hang time, delaying maturity.

The Syrah was hand harvested in the very early morning hours on October 12th at 25 Brix.

### WINEMAKING NOTES

Sorted at the winery, 25% whole cluster and 75% destemmed whole berry, placed in the cold room at 58 degrees, gentle foot tread 2-3x daily, native yeast fermentation cap formed on day five. Fermentation was slow, went to press November 15th. Barreled for aging in two year old French oak, full ML completed in February, racked once before light filtration and bottling in late August 2024. Minimal SO2 added at bottling <20ppm. 100% Syrah, free run juice. 25 cases bottled

### TASTING NOTES:

This wine was unmistakably Syrah from the first day of foot treading with a deep purple color, that wonderful primal aroma that is true to the varietal. It is dark and seductive to the eye with intense aromatics of brambly fruit, plum, blue berry, cocoa, tomato paste, fennel and green peppercorn. The semi-whole cluster ferment gives the wine a fresh berry lift, and the acidity balances the intensity of flavor. There is a wonderful texture of dusty thyme on the finish and supple tannins. It is big in flavor, but still light on its feet. Ideally suited for strong flavors, lamb, roasted duck, mushroom Bourguignon, grilled meats.

### TECHNICAL INFO:

RESIDUAL SUGAR:	0.0g/L
PH:	3.7
TA:	4.5g/L
ALCOHOL:	14%
BOTTLES PRODUCED:	300
BOTTLE SIZE:	750ml
BOTTLES PER CASE:	12

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