

Wrath

2024 Wrath EX Syrah

Overview

Wrath produces site-driven Pinot Noir, Chardonnay, Syrah, and Sauvignon Blanc from our certified-sustainable estate vineyard and selected 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.

Vineyard

Our Estate San Saba Vineyard is set in a sheltered nook just below the Santa Lucia Highlands AVA. The estate consists of 72 acres of which 67.75 are planted to Chardonnay, Pinot Noir, Sauvignon Blanc, Syrah and Falanghina. This is a cool site with little rainfall and one of the longest growing seasons in the world. Though we share the same soil as the SLH AVA—Arroyo Gravelly Loam and Hanford Gravelly Sandy Loam—our lower altitude gives our vineyard a unique microclimate with cooler nights and warmer days. This unique combination of soil and climate allows us produce ripe and complex wines of exceptional balance

To preserve our local ecosystem, we have worked with viticultural consultant Steve McIntyre to develop a sustainable farming program, certified by the CCVT, tailored to our estate. In addition to protecting the local environment, we believe it allows us to produce wines that are more authentic and specific to our terroir.



Production Notes

The 2024 vintage was one of the best growing years our area has had recently. We had plenty of rain in the spring so fruit-set was just as planned and summer brought steady warm days with no high temps so clusters had plenty of time to stay on the vine, developing flavor complexity. The goal for this wine is to showcase the pure personality of our syrah fruit with minimal new oak, a broad selection of clones and straightforward winemaking. In keeping with the Ex name, (Latin for “from the soul”), this wine is produced using only estate grown fruit. Syrah grapes are handpicked and hand sorted. The wine is fermented in barrels and 20% of the lots experience whole cluster fermentation to enhance the aromatics and moderate acidity that’s a result of our cold, Zone 1, growing environment. Then the wine is racked into French oak barrels, 25% new, for several months of aging before being bottled on site. It is then rested another 12 months in bottle before release.

Technical Data

Composition	100% Syrah
Vineyard	San Saba Vineyard
AVA	Monterey
Clones	44% clone 174 and equal parts clone 877 and Noir
Oak	French oak, 25% new
Alcohol	14.3%
Cases produced	88- 12 pack
Suggested Retail	\$25