

BROPHY CLARK™

Working with small lots, John and Kelley Brophy are able to handcraft each wine and personally handle all phases of the winemaking process. Vineyard blocks are hand-selected by Kelley and John tailors winemaking techniques to each lot, bringing to life the varietal character and vineyard expression of the fruit.



HARVEST

Santa Barbara County began the growing season with cool, dry days. By late August temperatures warmed up significantly and harvest started earlier than expected. The long, cool summer followed by the warmer weather during harvest allowed for excellent color and flavor development along with larger yields than the previous two vintages.

VINEYARDS

There are three components to this wine and three different vineyards. Each vineyard is unique and thus each component reflects these terroirs. The Syrah comes from one of the Fess Parker Estate Vineyards in Santa Ynez Valley, Camp 4 Vineyard. This vineyard is located in the heart of the Santa Ynez Valley along Baseline Road. Grapes from this vineyard are the Syrah Noir clone. The Grenache comes from the Estelle Vineyard just to the north of Camp 4. This vineyard of gently rolling hills is perfect for the fruit and color development of the Grenache Noir clone. The Mourvèdre comes from the Del Barba Vineyard in Oakley. The vines are over 100 years old, dry farmed and head trained. This produces very intense fruit. The Santa Ynez Valley is warm during the day but the coastal fog moves in at night. This leads to ideal conditions for developing the fruit that makes these Rhone varieties shine.

WINEMAKING

All grapes were hand harvested into half-ton bins and crushed into small temperature controlled tanks. Following a four-day cold soak that promoted excellent extraction of color, aroma and flavor, the lots were inoculated with D254 yeast to initiate the primary fermentation. Additional extraction was achieved by gently pumping over the wine 5 times daily until approximately 12 degrees Brix, then only once a day until dry. After pressing, the wine was transferred to small French and American oak barrels to undergo malolactic fermentation and then aged in oak for 18 months.

TASTING NOTES

This Rhône-style blend has delicious flavors of ripe blueberry, boysenberry and plum. It exhibits subtle notes of nutmeg and chocolate. Well integrated structure and generous soft tannins lead to a long, fruit forward finish.



Varietal	48% Grenache, 42% Syrah, 10% Mourvèdre	TA	5.7 g/L
Appellation	Santa Ynez Valley	pH	3.53
Vineyard	Fess Parker, Estelle, Del Barba	Alcohol	14.4%
Harvest	October 1, 2009	Bottling date	March 5, 2011
Oak Aging	18 Months	Production	300 cases

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