

# 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 experienced a very cool growing season with the summer months being unusually cool and foggy. This allowed for a very long hang time and slow ripening of the fruit resulting in excellent flavors and chemistry. Yields were above average for this area and quality was excellent due to the cool summer months and extra hang time.

## 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 the Great Oaks Vineyard in the heart of the Santa Ynez Valley. Grapes from this vineyard are the Syrah Noir clone. 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 Estelle Vineyard just to the east of Great Oaks. 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 is a deliciously expressive wine. It exhibits bold flavors of ripe blueberry, boysenberry and raspberry. Subtle notes of nutmeg and caramel apple are balanced by the elegant oak notes that lead to a smooth, medium finish.



Varietal	48% Grenache, 44% Syrah, 8% Mourvèdre	TA	6.7g/L
Appellation	Santa Ynez Valley	pH	3.61
Vineyard	Great Oaks, Estelle, Del Barba	Alcohol	14.7%
Harvest	October 23rd, 2010	Bottling date	December 14, 2011
Oak Aging	18 Months	Production	300 cases

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