



2014 TEPUSQUET SYRAH

Cambria is a family-owned, estate winery located in the heart of the famed Santa Maria bench in Santa Barbara County. Bolstered by several decades of diligent winemaking and vineyard experience, Cambria's wines faithfully express the unique stamp of one of the finest cool-climate crus in California.

CAMBRIA ESTATE VINEYARDS

Katherine's Vineyard is a cool, coastal growing site that consists of ancient fossilized seashells, shale, limestone and sand. This unique piece of the Cambria estate sits 400-800 feet above sea level on raised benchland, which serves as the namesake of this wine, and overlooks Santa Maria Valley before plunging down to the Sisquoc River. The fog-swept vines have endured since the 1970s, thriving in the cool, maritime influences that funnel in from the Pacific Ocean, and allow for the longest growing season in the state.

Since 2009, all the grapes from our Estate Vineyards have been certified sustainable under the California Sustainable Winegrowing Alliance's Certified California Sustainable Winegrower (CCSW) program. We have also been SIP (Sustainable in Practice) Certified since 2011.

WINEMAKING AND VITICULTURE

The 2014 vintage was characterized by a nice warm, dry spring and summer and a relatively early harvest. The high quality of the grapes resulted in wines with rich fruit and varietal flavors and aromas, good structure, and texture.

FOOD & WINE PAIRING

Pair this Syrah with grilled lamb or eggplant, cured meats and strong, hard cheeses like cheddar.

TASTING NOTES

"The wine has a deep purple color with concentrated raspberry and blackberry flavors, and aromas of mocha. Medium body and balanced tannins contribute to a round, smooth texture. Nice acidity is followed by a long finish with dark berry fruit nuances. This is a classic cool climate Syrah with balanced acidity and true varietal characteristics"

-Denise Shurtleff, Winemaker

WINEMAKER NOTES

Composition: 99% Syrah,
1% Viognier

Appellation: Santa Maria Valley

Alcohol Content: 14.5%

Barrel Aging: 13 months in
100% French oak, 24% new

pH: 3.69

Total Acidity: 0.53 g/100ml

