

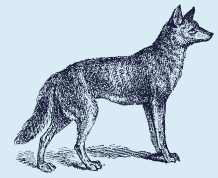


Dragonette

MJM

A.V.A. Santa Ynez Valley

MJM is our signature, Syrah-based blend, named in honor of our wives and co-conspirators in this venture, Mitchi, Jen and Michelle. We feel that Syrah from cooler sites in Santa Barbara makes wines of extraordinary depth, aromatic complexity, elegance and longevity, on par with those from the great growing regions of the world. We purchase fruit from renowned sites on acreage contracts so we may dictate farming, limit yields and harvest selectively, resulting in grapes of intensity and balance.



PARKER WOLF

wine & spirits

COUNTRY

USA

VARIETAL

96% Syrah

4% Grenache

SOIL TYPE

Steep hillsides with clay loam soils

Rolling hills of clay loam

Thin sandy soils on rolling hills

VINEYARD

John Sebastiano - 60%

High winds steeped in fog

Stolpman - 30% 20 y/o vines

Larner - 10% 20 y/o vines

HARVEST

Manual harvest

Sorting in the field

VINIFICATION

96% destemmed,

4% left whole cluster

Fermentation by native yeasts.

9 months aging on lees

400L & 228L French oak barrels

Blending w small amounts Grenache

19 more months aging barrels

TASTING NOTES

Spices, dark fruits, meat and earth in medium bodied frame. Intense red fruits, rich, meaty Syrah with blueberry fruits and game.

CERTIFICATION



Moments Unearthed

parkerwolfwine.com