

Diora®

2017
THREE CROWNS
ESTATE VINEYARD
SYRAH

SAN BERNABE • MONTEREY

Named for the golden hills of the Santa Lucia Mountain Range that frames our family-owned San Bernabe Vineyard in Monterey, Diora is inspired from d'Or, the French phrase meaning golden and bestowed on beautiful, sun-filled regions. No effort has been spared along Diora's 30-year journey from vineyard-to-bottle. The results are expressive wines overflowing with flavor, depth, personality and a devotion to indulgence.

WINEMAKER'S NOTE

An exceptional expression of our estate San Bernabe Vineyard, Diora Three Crowns Syrah combines the gravitas of Syrah's intensity with the soft, supple tannins of Malbec and the elegant aromatics of Grenache and Viognier. Complex and luxurious, this layered wine unveils commanding aromas of ripe plum, dark cherries and blueberry. On the palate, velvety tannins set the framework for a full-flavored medley of concentrated black cherry preserves, with a suggestion of rich mocha and brown sugar flavors that linger on the finish.

— Winemaker, James Ewart

VINTAGE REPORT

The 2017 Monterey harvest produced rich wines of excellent quality. The growing season started out cool, but mild spring weather brought good bloom. Warm sunny days and cool nights throughout the summer allowed the grapes to gradually ripen. An unexpected heatwave in early September rapidly increased sugar production in some varieties, but temperatures dropped back to normal right before harvest. The cool down in temperatures allowed the flavors to catch up to sugar ripeness to produce fully ripe flavors.

VITICULTURE

Our Estate-bottled Three Crowns Syrah is crafted from grapes grown on our family-owned San Bernabe Vineyard. About one-third of this wine comes from the original Syrah block planted in 1991 (Block 25). It is an ancient stabilized sand dune now fully mature and in balance; it produces small concentrated berries conveying ripe, plum fruit flavors. Almost one-quarter comes from a newer Syrah block (45A) located in the middle of the vineyard bringing notes of blackberries and tannins that add length to the finish. The balance of the Syrah comes from block 39A, one of the newest blocks planted with clone 470 to continue in our effort to push the envelope and make the best wine we can from this vineyard. Clone 470 produces high quality fruit and tends to ripen later bringing intensely dark licorice fruit characters with a hint of white pepper. All of these blocks are on some of the sandiest sites at San Bernabe, perfect for keeping this notoriously vigorous variety in check for intensely concentrated wines.

WINEMAKING

The Viognier was the first to be handpicked for this blend in mid-September when fully ripe delivering beautiful floral and tropical guava notes and was barrel fermented separately. The Syrah was picked over a 10-day window (late September – early October) when the berries were fully ripe and just starting to “dimple” providing maximum concentration. Harvested in the early morning, the grapes were gently de-stemmed and placed into small open top stainless-steel fermenters where they were pumped over and punched down daily (over a course of 10-14 days) and then gently pressed into barrels. The Malbec was picked about a week later, followed by the Grenache which was the last to be brought in. Kept separate, these varieties were similarly fermented like the Syrah and drained directly to barrels after fermentation to undergo a “secondary fermentation” which helped soften and round out the wine. Following this, the wine was “racked” and returned to barrel for an additional fourteen months. Prior to bottling, each lot was carefully tasted, barrel by barrel, and the ideal lots were selected to finish the blend. The three different Syrah blocks all add distinct characters, the Malbec adds nice brightness and mid-palate tannins. The Grenache adds a nice red fruit lift and the Viognier overall adds a lovely floral note.

BARREL REGIME

This wine was aged in 67% French oak and 33% American oak of which approximately 30% were new. The new barrels of Taransaud add sweetness to the mid palate and the Seguin Moreau barrels add structure and length. The wine spent a total of eighteen months in barrels.



TECHNICAL NOTES

2017 Vintage

San Bernabe Estate Vineyard

78% Syrah, 14.4% Malbec, 3.7% Grenache,
3.7% Viognier

Oak: 18 months, 67% French Oak and 33%
American (~30% new)

pH: 3.58

TA: 0.59g/100ml

Alcohol 15.0% by volume