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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 2020 Monterey growing season saw cooler weather and harvest aligned with a typical coastal winegrowing timeline. Mild temperatures, overnight fog, and afternoon winds provided the extra hang-time desired for great phenolic development and solid acid levels that the region typically sees. With no real significant heat spike, grapes were allowed to slowly ripen to create intense dark fruit flavors.

VITICULTURE

Our Estate-bottled Three Crowns Syrah is crafted from grapes grown on our family-owned San Bernabe Vineyard located in the Southern area of the Salinas Valley. The prevailing afternoon winds that funnel down from the Monterey Bay allow San Bernabe to cool down quickly toward the end of the day. The warm days allow for ripe aromatic development, and the cool nights retain spiciness. The afternoon winds slow down vine vigor, which Syrah can be a vigorous variety, and helps balance the growth of the vines. Four blocks provide the Syrah for this wine: block 39A (cl 549) adds ripe boysenberry fruit, block 45A, located in the middle of the vineyard, contributes the blackberries and nice round tannins that add length to the finish and 025A/B adds a bright burst of fresh red pomegranate and violet. All of these blocks are on some of the sandiest sites at San Bernabe, perfect for keeping this notoriously vigorous variety in check to produce intensely concentrated wines. Grenache adds brightness to the palate and contributes some of the strawberry aromatics in the blend, and Viognier adds a floral lift to the overall blend.

WINEMAKING

Blocks and clones were kept separate and fermented in 7, 10 and 15-ton open top fermenters. Each red lot was cold-soaked encouraging dark color extraction. Each lot was punched down 4 times a day until desired tannin extraction, on average it took 14 days to dry, (meaning all sugar has been fermented out) before the fermenters were gently pressed and wine was pumped into selected cooperages. The wines underwent a "secondary fermentation" in barrels that softens and rounds the palate. Following this each barrel was tasted and selected for this blend, the wines were "racked" out of barrels and returned to barrels to continue aging to round the tannins. Prior to bottling each barrel was tasted again and selected for the final blend.

BARREL REGIME

This wine was aged in 73% French Oak and 27% American Oak of which approximately 30% were new. The new barrels of Taransaud adds toasty aromatics and big tannins to the mid palate. Mercury barrels bring intense char and added sweetness. Francois Feres COF elevate and refine the fruit with structural support and soft toffee aromas. Le Grand offers background structural support and supple framing tannins. Demptos Luis Martini is impactful with toast and a char. This wine spent a total of 15 months in barrels.

ESTATE VINEYARD SYRAH

2020

SAN BERNABE • MONTEREY



TECHNICAL NOTES

2020 Vintage

San Bernabe Estate Vineyard

Varietal: 81.01% Syrah, 6.63% Malbec, 5.53% Syrah Rosé, 4.16% Grenache, 1.08% Viognier, 1.04% Tempranillo, 0.55% Other Red

Aging: Oak: 15 months. 90% French Oak, 20% new French Oak, and 10% American Oak. (30% new)

pH: 3.61

TA: 0.60g/100ml

Alcohol 14.5% by volume