



## 2015 COLIBRI SnM

When you spend enough time in a vineyard you start to notice patterns: where the water flows during rains, where soils are deeper or shallower, where the winds prevail and where the first light of morning lights up the dew on the fine native grasses. I am closer to the Colibri Vineyard than any other I have ever known. (My wife might substitute *mistress* for Colibri...) As time has passed, I have noticed a small section of the Mourvedre where the vines are just a little smaller and so too are the grapes. I have also noticed areas in the Syrah blocks where there's less vigor. It is from these "struggling" areas that this wine was born. Concentrated, complex, balanced and of place – a very, very specific place. Touch all that off with a modicum of Arizona Oak and you have the SnM.

Wine Name:	Colibri SnM
Vintage:	2015
Release Date:	
Bottle Size:	750 ml
Cases Produced:	95
Varietals:	50% Syrah, 50% Mourvedre
Vineyards:	Colibri
Primary Fermentation:	Fermented in ¾ ton open top fermenter for approximately 7 days. Hand punched thrice daily.
Aging Regime:	22 months - 85% neutral oak, 15% Arizona Oak
Alcohol Content:	15.1%
pH:	3.68
TA (gal/100mL):	5.8