



A N D R E W
M U R R A Y
V I N E Y A R D S

2018 SYRAH *Tous les Jours*

Andrew Murray has been singularly and nearly maniacally focused on crafting Syrah for 25 years. Introduced to Rhône Valley varieties during family travels in France, Andrew Murray traded his UC Berkeley studies for UC Davis' enology and viticulture program. He pursued his new mistress, Syrah, with an extended internship in Australia at the age of 18. His tryst evolved into a full-fledged love affair with his favorite variety. After selling his vineyard in 2005, Andrew reignited his passion by selecting vineyards throughout the Central Coast to tease out compelling flavors from his flirty temptress. In the words of Robert Parker, Jr., "...Andrew Murray's offerings are a breath of fresh air given their exceptionally high quality and realistic prices."

WINE

The Syrah Tous les Jours is a quintessential Santa Ynez Valley Syrah. It is simultaneously Bold and Balanced, Rich and Smooth, Fruit Forward and Earthy. It is impossibly dark and full-bodied, without ever going over the top. It is heavily inspired by Northern Rhone Syrah (Hermitage) and Australian Shiraz (Barossa Valley). The aromas and flavors are dominated by black cherry, raspberry, white pepper, forest floor and toasty oak. It is absolutely unique and special expression of Syrah. Moreover, It is a style that one can enjoy every day.

VINEYARDS

The carefully selected vineyard sites are the genius of this wine. Each site is situated in a distinct and unique part of the Santa Ynez Valley. They are all impeccably farmed using sustainable practices to provide modest yields of rich, dark, balanced Syrah. Most of the Syrah comes from the Foxen Canyon corridor, adjacent to my old vineyard. This cooler climate location imparts some wonderful savory characters, ideal natural acidity and color, and rich black cherry quality. Next, we look to warmer sites (like Los Olivos) to provide up-front fruit and jaminess. Lastly, we seek out cool/cold sites in Ballard Canyon and Los Alamos. Here we get insanely dark color, raspberry, pepper and floral notes, all with an incredibly refreshing and age worthy acidity.

WINEMAKING

All of the vineyard sites described above are carefully hand picked and field sorted during the cold nights typical to the SYV. We then gently destem the grapes and run them over a sorting table to remove any rot, raisins, or bits of broken stems. (We also employ some partial-whole-cluster winemaking as well.) Each unique site, clone, and rootstock combination is open-top fermented in small 1.5 ton lots for 2-3 weeks, with little to no intervention. After pressing, the wine is aged in 100% French oak barrels for 12 months.

AN AFFORDABLE LUXURY

The quality and drinkability of this Syrah is informed by 30 years of wine-making experience. Consumers and critics alike keep telling us that we should charge more for this highly scored and awarded wine. We would rather it remain an "Affordable Luxury" that can be consumed "Tous les Jours"!



WINE FACTS

Recent Accolades:

2018 Syrah Tous les Jours
Wine Enthusiast: 93 Points!
Jeb Dunnuck: 91 Points!
2017 Syrah Tous les Jours
Wine Spectator: 90 Points!
Robert Parker: 90 Points!
Jeb Dunnuck: 90 Points!
2016 Syrah Tous les Jours
Robert Parker: 90 Points!
2015 Syrah Tous les Jours
Wine Enthusiast: 91 Points!
2014 Syrah Tous les Jours
Wine Enthusiast: 92 Points!
2013 Syrah Tous les Jours
Wine Enthusiast: 93 Points!
2012 Syrah Tous les Jours
Wine Advocate: 90 Points
Antonio Galloni: 90 Points
2011 Syrah Tous les Jours
Wine & Spirits: 92 Points! "Top 100 Values"
2010 Syrah Tous les Jours
Wine Spectator: Top 11 Big California Values
2009 Syrah Tous les Jours
Wine Enthusiast: 91 Points Editors' Choice
2008 Syrah Tous les Jours
Wine Advocate: 91 Points

Appellation:
SANTA YNEZ VALLEY

Vineyard Composition:
30% Curtis Vyd, Estate Grown, Santa Ynez
30% Great Oaks Vyd, Santa Ynez
20% Oak Savanna Vyd, Santa Ynez
15 % Kingsley Vyd, Estate Grown
5% Alisos Vyd, Santa Ynez

Aging:
Aged 12 months in 100% French Oak

Production:
10,000 cases produced

Release Date:
January 2022

Alcohol:	pH:	TA:
14.5%	3.57	5.6g/L