

the wine trust

HERITAGE • TRADITION • CRAFT



Division Wine Background

Owner: Jeff Nelson

Region: California, Santa Barbara County

Founded: 2018

Annual Production: 1,000cs

Description: Dandi is a new project from Jeff Nelson and James Sparks, respectively the owner and winemaker of Liquid Farm, the noted California Central Coast producer. The Dandi Wines collaboration was born out of a desire to work with different varietals and use grapes from different regions of the world. Like Liquid Farm, though, the winemaking sensibility is minimalist, merging Old World-style nuance and balance with California's sunny, ripe fruit.

Wine Notes – 2018 Dandi Wines Syrah (Central Coast AVA)

Dandi Wines Syrah is made from fruit grown in the Central Coast's Lieff Vineyard. The grapes for this wine are hand-harvested and destemmed before a three week fermentation in a 1.5 ton open top fermenter using native yeast. This is followed by a 20 month aging in neutral French oak barrels, with 12 months spent on lees. After a short bottle aging, the wine is released. This inaugural vintage features a beguiling mix of red berry and black fruit notes with underlying spice and tobacco notes typical of the varietal. Unlike some Syrah bruisers, this is a light-on-its-feet beauty with a gorgeous vein of acid that is reminiscent of the classic wines of the northern Rhone.

Technical Specifications

Varietal Composition:	100% Syrah
Vineyard Region:	United States / California / Central Coast / Lieff Vineyard
Vine Age:	12 years old
Production Volume:	300 cases
Vineyard Characteristics:	Red rocky volcanic soils, vines have North/South orientation
Wine-Making / Vinification:	Hand-harvested, fully-destemmed grapes 3 week native yeast fermentation in 1.5t open top stainless steel fermenter, aged 20 months (12 months on lees) in 60 gallon neutral French oak barrels Filtered, 15 ppm SO ₂
Alcohol / Volume:	13.5%
Acidity:	5.1 g/L
Residual Sugar:	0.1 g/L