



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

## 2023 SYRAH Tous les Jours

Andrew Murray has been singularly and nearly maniacally focused on crafting Syrah for 30+ 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. Today, the Tous les Jours Syrah is the highest rated and most beloved and **best selling** Syrah under \$25, with a 14 year track record scoring 90 or above by a major wine publication!

### 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 a unique and special expression of Syrah, perfected by us over the past 3 decades. 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 upfront fruit and mouthfeel. Careful blending yields an insanely dark color, riper cherry, raspberry, white pepper and floral notes, all with an incredibly refreshing, balanced and age worthy natural acidity.

### WINEMAKING

Each vineyard site and sub-block is carefully hand-picked at optimum ripeness and field sorted during the cold nights typical to the SYV. We then gently sort, destem and partially crush the Syrah. (We also employ some partial-whole-cluster winemaking as well.) Each unique site, clone, and rootstock combination is open-top fermented in small tanks for 2-3 weeks, with lots of oversight and little to no intervention. After a gentle pressing, the wine is aged in French oak barrels for 16 months.

### AN AFFORDABLE LUXURY

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



### 2022

Wine Enthusiast: 92  
James Suckling: 93  
Jeb Dunnuck: 92  
Vinous: 92

### 2021

Jeb Dunnuck: 91  
Vinous: 91  
Wine Enthusiast: 90

### 2020

Jeb Dunnuck: 93  
Vinous: 92

### 2018

Wine Enthusiast: 93  
Jeb Dunnuck: 91

### 2017

Wine Spectator: 90  
Parke & Jeb Dunnuck: 90

### 2016

Robert Parker: 90

### 2015

Wine Enthusiast: 91

### 2014

Wine Enthusiast: 92

### 2013

Wine Enthusiast: 93

### 2012

Wine Advocate: 90  
Vinous: 90

### Appellation:

SANTA YNEZ VALLEY

### Vineyard Composition:

34% Curtis Vyd, Estate Grown  
33% Kingsley Vyd, Estate Grown  
33% Great Oaks Vyd, Santa Ynez

**Agging:** 16 months in French Oak

### Production:

10,00 cases produced

<b>Alcohol:</b>	<b>pH:</b>	<b>TA:</b>
14.8%	3.58	5.5g/L