

## Florèz 'Remus Syrah' 2022

**Who:** James Jelks

**Producer Summary (basic history):** In 2017, after years working in wineries from Aloxe-Corton to New Zealand's Clare Valley, Santa Cruz native James Jelks was drawn back to home to launch his own wine label. As a UC Davis alum, he is technically trained but practices thoughtful, low-intervention winemaking. He farms some plots himself, while also sourcing fruit from well run mom and pop vineyards. James is a bit of a brinksman, eager to satisfy each dawning curiosity and tweaking his wines when new ideas come up. The Florèz wines are transparently raw, well crafted and bursting with energy.



**Where:** Santa Cruz, California

**Varietals:** 100% Syrah

**Viticulture & Farming Practices:** Organic, dry-farmed

**Vintage Notes:** James tells us that 2021 was “a long and gentle ripening year” allowing for a more balanced harvest and a greater level of phenolic development in the grapes.

**Vineyard:** Hunter Hill Vineyard in the Santa Cruz Mountains. Grown in Sandstone soils and organically farmed personally by James. Dry farmed on a gentle south facing slope about 3 miles from the ocean amongst the redwoods.

**Vinification:** Whole clusters were foot crushed. Pressed at dryness after about two weeks into neutral French oak barrique for 10 months aging on gross lees. Racked once before bottling without fining, filtration or added sulfite.

**Production:** 70 cases

**Tasting Notes:** Notes of red fruit, violets, smoked meat, and black pepper.

**Fun Fact:** Romulus and Remus are sibling Syrahs, picked one day apart with identical winemaking with Romulus coming from the warmer vineyard and Remus from the cooler.

